

APR 27 1925

Getting More Lard and Better Tankage New Method Described on pp. 21-22

Vol. 72

No. 17

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

Export Office
344 Produce Exchange NEW YORK

Main Office

527 West 36th Street

PACKING HOUSES:

534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

Jordan's Improved Ham Retainers

PRODUCE THE

Highest Quality
Boiled Hams



PATENT
APPLIED FOR

The Allbright-Nell Co.

5323 So. Western Blvd., Chicago, Ill.



PATENT APPLIED FOR

Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

The great precaution exercised in the

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Little Savings Mean Big Money—Read "Money Savers" on p. 27

ANNOUNCEMENT

IT is with great pleasure that we announce the appointment of Mr. E. R. Thompson as director of our Pail and Can Division.

MR. Thompson was formerly associated as an officer with the St. Louis Can Co. His wide experience and thorough knowledge of the pail and can industry will enable The Brecht Co. to give you additional valuable service in your requirements.

OUR art studio is at your disposal for the creating and designing of labels and trademarks.

WRITE today for advice and suggestions which will be cheerfully given without charge.

Branch Offices

New York
Chicago
Philadelphia
Pittsburgh
New Orleans
Kansas City
San Francisco

Foreign Branches

Buenos Aires
Liverpool

THE BRECHT COMPANY

Established 1853

Cass Avenue Saint Louis, Mo.

"We keep faith with those we serve"



Fords Equalize Service To Remote and Nearby Districts

*Merchants At End of Route No Longer Wait
For Deliveries*

How to satisfy the customer located on the outskirts of town was a problem with the Interstate Packing Co., at Minneapolis until Ford trucks answered it.

Speaking of this experience, W. A. Jacobson, branch manager, says:

"Formerly we covered our route but once each day using 2 & 3-ton trucks. Today we have four Ford One Ton Trucks and

frequently make a territory twice daily.

"We have disposed of all our larger trucks for we find that a Ford does nearly as much work at one-third the investment and at lower operating cost."

If these facts and figures interest you, ask your Authorized Ford dealer to show you how Ford Products can be applied to your business at a saving in time, labor and money.

Ford One Ton Chassis, \$365 f. o. b. Detroit

Ford

CARS • TRUCKS • TRACTORS

No Heating of Bearings
Grinder Troubles
Unnecessary Repairs *when you install a*
New "BUFFALO" Grinder

Produce better sausage with a "BUFFALO"



No matter what your grinder equipment is today, if you could see the "BUFFALO" work you would immediately see the advantages of installing one of these machines. In quality of meat turned out, in time and labor saved, it will pay for itself in a short time.

The "BUFFALO" has large, heavy, high speed, oil ring bearings and improved anti-friction thrust bearing. Made in five sizes with motor or tight and loose pulley.

Write for full information.

JOHN E. SMITH'S SONS CO.
BUFFALO, N. Y., U. S. A.
Patentees and Manufacturers

Also makers of world-famous "BUFFALO" Silent Cutters and "BUFFALO" Mixers.

Something New! Sausage Cage No. 10 with Bronze Graphited Bearing Trolley



Cage equipped with above bearing reduces friction 50% and thereby prolongs life of trolley. No grease or oil dropping from trolley upon meat.

Racks which hold sticks are spaced so that cage can be easily washed and kept in sanitary condition.

Notched racks keep sticks from shifting. The bottom braces give rigidity and do not conflict with sticks on lower rack.

Order equipment that will out-last the average.

Made in any sizes to suit conditions

Write for our prices

B. F. NELL & COMPANY

620 West Pershing Road

Chicago, Ill

Manufacturers of Equipment and Supplies for the Meat Industry

QUALITY

ANCO

SERVICE

New Lard Rendering Process Is Revolutionizing the Manufacture of Lard



Patent Pending

W. B. Albright

Geo. Maier

Laabs Sanitary Rendering Unit—In Daily Operation at Plant of Maier & Co., Chicago, Ill.

Killing and cutting fats and bones are placed into the cooker direct without being hashed or ground and the very best quality of lard is made in two hours.

Either Kettle Rendered or Prime Steam Lard may be made in this way.

Requires practically no attention in operating—is absolutely fool-proof—uniform products are assured.

It is also used very successfully for rendering various products both in EDIBLE and INEDIBLE departments.

Process Patents Pending—We will enforce our rights against all infringers.

—We Guarantee Satisfaction to Users—

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO, ILLINOIS



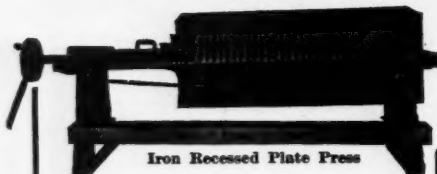
Increased Sales Volume

easily obtained by the use of this paper package. Attractively decorated, attracts attention—causes two sales to be made where only one was produced before. The most practical package for sausage meat. Made in sizes holding one ounce to ten pounds. Send for samples and package suggestions.

KLEEN KUP

the package that sells its contents

Mono Service Co.
NEWARK NEW JERSEY



Iron Recessed Plate Press

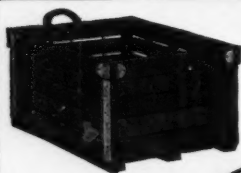
Filter Presses

FOR LARD & OIL REFINERIES
BEEF EXTRACT, GLUE &
SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY
AND EQUIPMENT

Write for Information and Prices
William R. Perrin & Company
Fisher Building Chicago, Illinois



Everything
Wears
Out

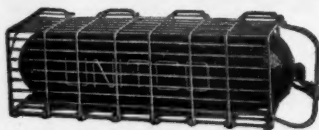
BUT



A. Backus, Jr. & Sons
Dept. N.
DETROIT, MICH.

Baskets
OUTWEAR
EVERYTHING

The "UNITED" Improved Sausage Mold



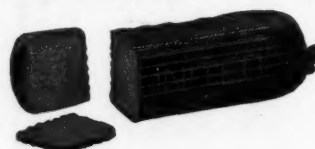
Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich. Atchison, Kans.

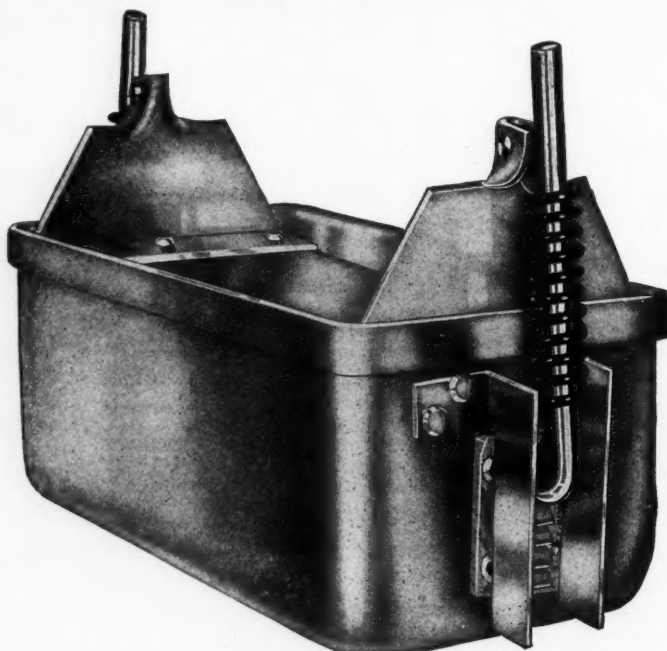
Identify your product by using the improved patent clasp lettered mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.



The "UNITED" product uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

Jordan Square Ham Retainers

Improved Spring Type



Patent Applied For

This retainer has been on the market for several years, and one of its best recommendations are the imitators that have recently come on the market.

This retainer is seamless, making it easy to clean. The spring arrangement keeps ham under pressure while cooking.

Hundreds of Satisfied Users. Write for our special price and offer.

Beware of imitators of the Jordan Square Ham Retainers.

Manufacturers of a full line of Packing House Machinery and Equipment.

The Packers Machinery and Equipment Co.

1400 W. 47th St., Chicago, Ill.

NEW! A Super Meat Chopper that will add to your profits

***Latest Cleveland KLEEN-KUT Creation
Has Power and Capacity That
Puts Money in Your Pocket***

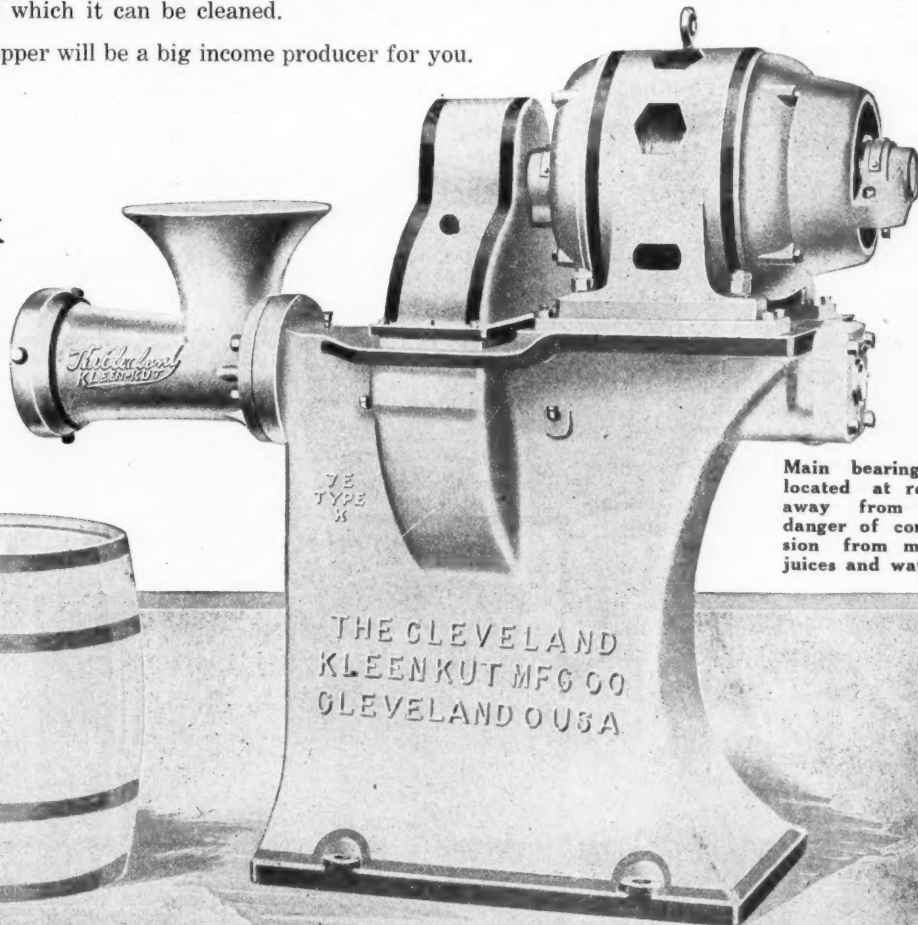
Fewer machines are needed when this mighty KLEEN-KUT model 7E-Type-K is on the job. Your operating costs are absolutely reduced through the many wonderful new features (patented) built into this machine. More and better chopped meat is produced than by any previous machine on the market. With ease and smooth power this machine takes large cuts right through $\frac{1}{8}$ -inch hole plate,—no need for running through twice. A large special roller bearing in the rear absorbs all thrust, delivering the full power of either a 15, 25 or 30 H.P. motor to the load. Sturdily built it will outlast several ordinary choppers, with practically no chance of breakdowns or repairs. Even the frame is a decided innovation in meat chopper design—Vibration and noise are at a minimum. Note the ease with which it can be cleaned.



And this new super-chopper has the KLEEN-KUT patented flat-sided plate, which stays screwed tight, and requires no troublesome pin.

Surely this chopper will be a big income producer for you.

**The
New 7E-Type-K
Cleveland
KLEEN-KUT
Meat Chopper**

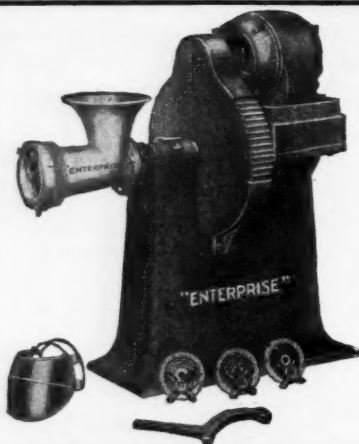


Main bearing is located at rear, away from all danger of corrosion from meat juices and water.

CLEVELAND KLEEN-KUT MFG. CO.

CLEVELAND,

OHIO



Here's a chopper that will reduce costs for you

The "Enterprise" No. 1166 chops 6,000 lbs. of beef per hour.

This machine is reducing operating and labor costs and speeding up production in up-to-date plants.

Has 15 h. p. motor for fast cutting.

Four of the famous "Enterprise" knives and plates furnished with each machine (including knife) and plate for cutting fat.

The distance from ring to floor is 26½ in. Cylinder furnished with steam jacket, if desired for cutting fat.

It will pay you to get an improved "Enterprise" Chopper.

Send for chopper catalog illustrating and describing the "Enterprise" line. 72 sizes and styles — for every use.

THE ENTERPRISE MFG. CO., OF PA., Philadelphia, U. S. A.

No. 2



Vats and Tanks

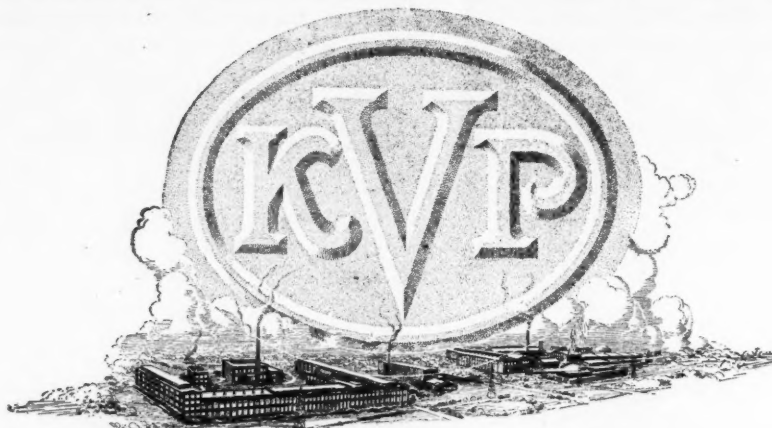
FOR USE IN MEAT PACKING AND ALLIED INDUSTRIES

We are in position to furnish all sizes Tanks and Vats for cooking, curing, soaking, chilling, and various other uses. Furnished in either Cypress or Fir.

Prompt delivery assured.

**KALAMAZOO
TANK & SILO CO.**

Kalamazoo, Michigan
Tank Builders Since 1867



There Are Reputations at Stake

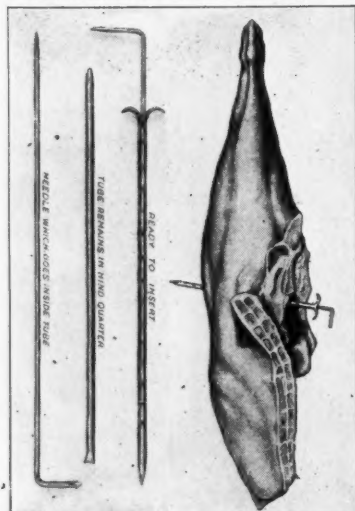
Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.



Prevent Sour Rump Joints Use BROZ JOINT AERATOR



Patented in U. S. and Foreign Countries

Made of Monel Metal, they last forever
If your butcher supply house does not handle them,
we will supply you direct.
BROZ JOINT AERATOR
240 Sansome St., San Francisco, Calif.

What You've Been Waiting for!



**Delivery
Basket**

Made of 22 gauge galvanized steel all in one piece reinforced around the top with ½ steel rod welded at the ends with 1x1½ angle iron on bottom.

**Cutting Room
Container**

20 gauge galvanized steel. Stock sizes 15" diameter 12" high, 18" diameter 13" high. Can be furnished in any size to meet your requirements.

Refillable, Returnable, Galvanized Steel Container

SIZES

50 gal. Pressed Cover
30 gal. Pressed Cover
18 gauge Steel

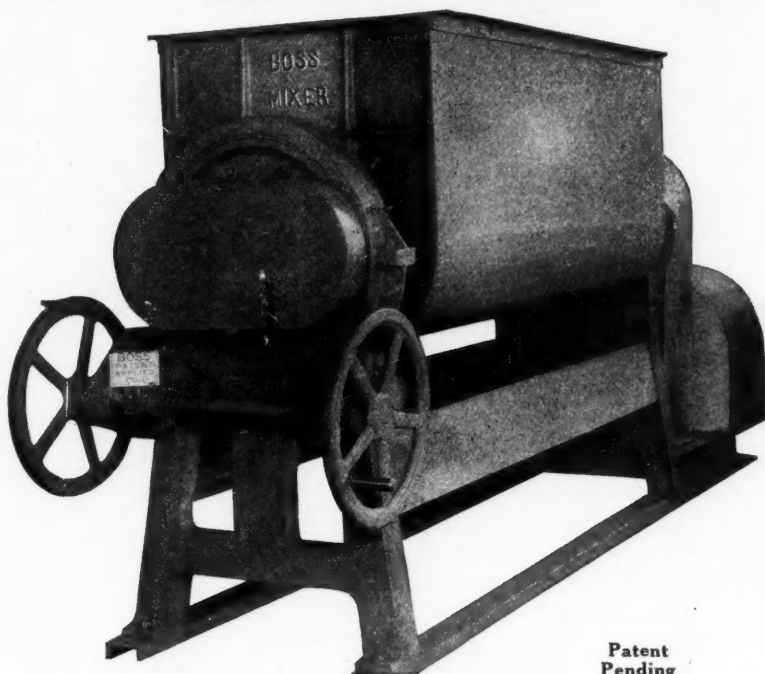
Circular and prices on application.

**Dubuque
Steel
Products
Co.**

Sheet Metal Dept.
of

**Kretschmer
Mfg. Co.**
Dubuque, Ia.

New "BOSS" Meat Mixer Dumps Both Ways Capacity 2200 lbs.



Patent
Pending

LARGE "BOSS" MIXERS

save time and labor. They mix the meat from several cutter bowls at one time, thereby also producing more uniform batches of sausages.

"BOSS"

Hand Shaped Wings

work and mix the finely cut meat until every meat fiber has absorbed all the moisture and filler it can possibly hold. This produces the profitable, high grade sausages, juicy and palatable, the delight of all who eat them.

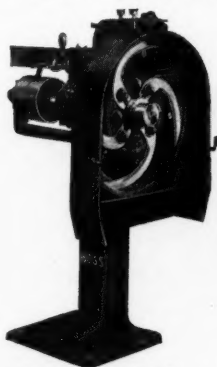
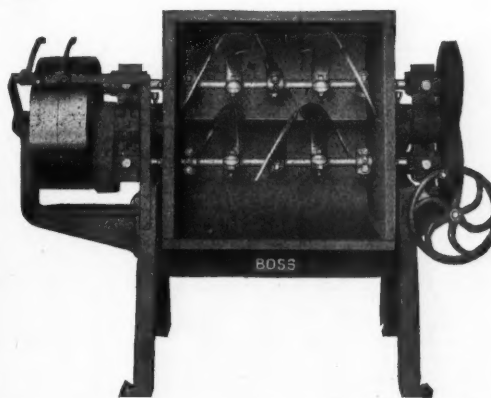
"BOSS" MIXERS, capacities: 100, 175, 250, 400, 700, 1,000, 1,500, 2,200 lbs.

Bottom Discharge "BOSS" MEAT MIXERS Dump Style

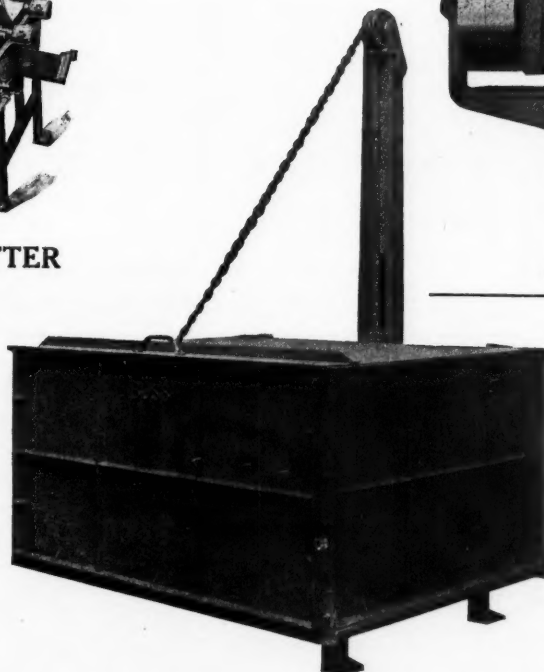
Thousands in Use



"BOSS" FAT CUTTER



Continuous Feeding



Everlasting "BOSS"
Cast Iron Sausage and
Meat Cooking Boxes
60 in. x 42 in. x 29 in.

"BOSS" Meat Trimming
and Stuffing Tables

"BOSS" Smoke House
Doors, Grates, Cages

"BOSS" Sausage
Troughs and Trucks

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage
Outfits

Factory and Main Office
1972-2008 Central Ave. CINCINNATI, OHIO



Easy-Reading Poise casts no shadow

1000 lbs. capacity
\$18.90
f. o. b. factory

Arrow-Tip Beam retains accuracy

\$16¹⁵
500 lbs. capacity
f. o. b. factory

"Good measure" means *exact* measure

Be fair to your customer—and be equally fair to yourself. A good scale applies the golden rule to every transaction. It does away with the profit-dwarfing habit of "throwing in for good measure," and it guards against the short weight errors in the material you buy.

Even the slightest inaccuracy in a scale can cost many times the price of the scale that has been the symbol of accuracy for almost a century—the Fairbanks Portable. As a result of unequalled production, the 500 pound capacity scale sells for only \$16.15, f.o.b. factory—a small cost that is often saved many times over each year by its unerring accuracy. Its arrow-tip beam stays accurate and the poise casts no shadow on the beam—the easiest reading poise ever devised. All moving parts are rust-proof, insuring correct weighing throughout the long life of the scale.

There is a Fairbanks Scale for practically every weighing need—many types; one standard of high quality and maintained accuracy. If your dealer cannot supply you, write for information.

FAIRBANKS SCALES

NEW YORK CHICAGO
Broome and Lafayette Sts. 900 South Wabash Avenue
and forty other principal cities in the United States

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

The Horn & Supply Co.

Leominster, Mass.
Horns, Hoofs, Horn Tips and Waste
Dealers in
Manufacturers of
Pressed Horn and Hoof



Sanitary Belly Curing Box

Made of No. 12 gauge steel, all seams welded, corners and bends well rounded. No bolts or rivets used, except on cover. Metal box and hinges galvanized after fabrication.

Cover made of odorless Western pine.

Box measures
24"x36"x21"

Capacity 625 pounds

Ask for our prices on all kinds of equipment

The Globe Company
822-26 W. 36th Street
Chicago, Ill.

Manufacturers of Packing House Equipment



The UNITED STATES CAN Co. CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

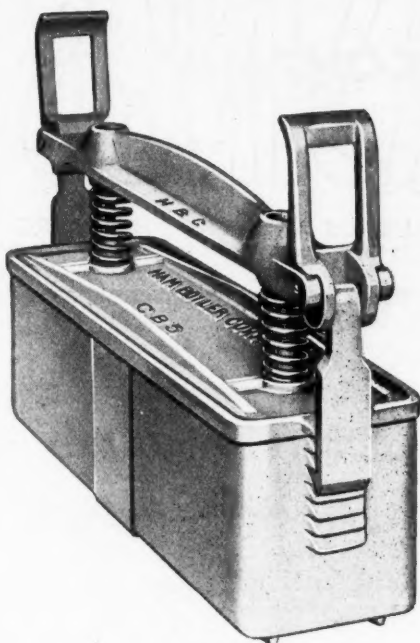
The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.



Our Latest Achievement in Corn Beef Cooking

The CB-5 for Corned Beef Splits
Capacity 15 pounds

Constructed of cast aluminum, with the **yielding spring pressure**. Equipped with a new patented eccentric ratchet affording greater leverage.

Produces a superior product heretofore unequalled in flavor and appearance. Reduces shrinkage considerably over other methods, thus paying for itself in a short while.

Product



The Improved Adelmann Foot Press

For the convenience of those using a large number of our boilers daily, we have designed this foot press.

Will give the proper pressure, insuring uniform hams, and improves their appearance greatly.

Saves labor. Increases production.

Of simple but durable construction, easily operated, made to stand hard usage.

Ham Boiler Corp.

1762 Westchester Avenue

New York

Factory, Port Chester, N. Y.



SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

BUENOS AIRES

HAMBURG



Immediate Deliveries from
New York or New Orleans
Chicago or Baltimore

Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
104 Pearl St., NEW YORK CITY

The Most Efficient
Meat Curing Agent

Sole Selling Agents for
W. R. GRACE & CO.
NEW YORK, N. Y.



CASINGS PRODUCE CO., Inc.
80½ Pearl St. New York City

TEL. BROAD 3589

Cleaners and Importers Sheep
and Hog Casings.

E. E. SCHWITZKE, Pres.

British Casing Co.
Sydney, Australia
14 Casing Cleaning Factories
throughout Australia

Brokers:
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140 W. Van Buren
Street,
Chicago, Ill.

AUSTRALIAN
Sheep and Beef
CASINGS
Dried Gut

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS

Myles Pure Salt

A large number of the meat packers
have found best results using our
99-84/100% PURE SALT in dry salt-
ing, pickle, hides and capping on ac-
count of no moisture—clean and white.

A trial car will convince you.

HIGBIE SALT CO.

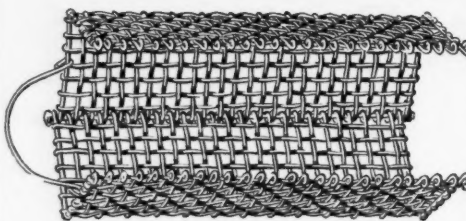
Fred K. Higbie, Pres.

360 N. Michigan Ave., Chicago, Ill.

GLOEKLER PITTSBURGH
— PA —
65 YEARS MANUFACTURING BUTCHERS' EQUIPMENT

Headquarters for Butchers and Packers
Equipment and Supplies.
If you are a butcher write for Catalogue
B: If a packer ask for Catalogue P.
BERNARD GLOEKLER CO.
1637 Penn Ave., Pittsburgh, Pa.

Perfection Two Pin Mold
makes better Square Loaf Sausage



The Perfection Two Pin Sausage Mold

Start using Perfection
Molds by ordering today

Sausage Mold Corp.

Incorporated

918 East Main Street,
Louisville, Kentucky



How the product looks when it is taken from a
Perfection Sausage Mold

When you use Perfection
Sausage Molds it is not
necessary to remove smaller
minced hams from the smoke
houses and cooking vats
sooner than the larger sizes.
The uniform size of the Per-
fection Mold square loaf as-
sures uniform cooking and
smoking in the same amount
of time—and cuts labor costs
to a lower figure than you
have ever thought possible.

PATERSON PARCHMENT PAPER CO.

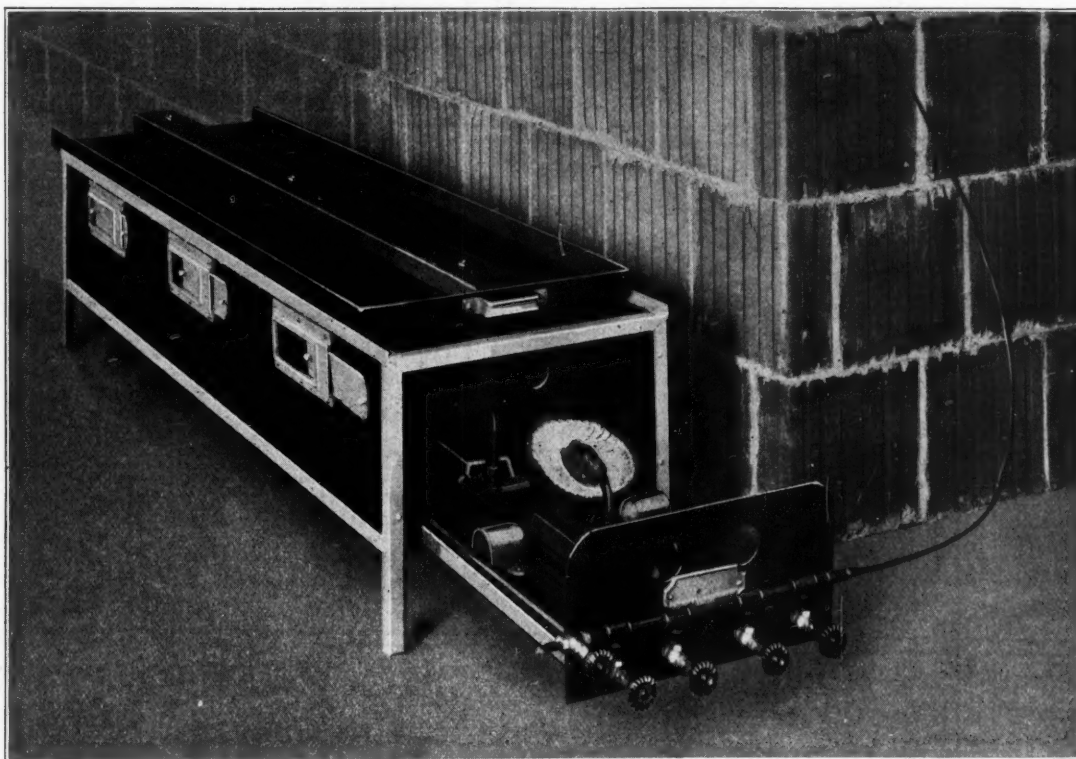
PASSAIC, NEW JERSEY

The Crane Oilgas Smoking System

(Patent Applied for)

One of our customers writes:

"The finest piece of machinery that we ever had in our plant and never had the color and solidity to our sausage room product when it came out of the smokehouse as we have from your machine."



You can experience the same result by installing the Crane Oilgas Smoking System

Full particulars furnished by addressing

AIROBLAST

*The Modern Method
of Smoking Meats*

3948 South Hamilton Avenue, CHICAGO

BORCHMANN & STOFFREGEN Sausage Casings

546 West 40th Street
New York - N. Y.

Sheep Casings
Hog Casings
Beef Casings

California By-Products Co.

IMPORTERS

EXPORTERS

Main Office
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SAN FRANCISCO

Eastern Branch
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NEW YORK

INTERNATIONAL RAW MATERIAL CORP.

130-132 New York City Cable Address: "GREEDLOG" N. Y.
W. 42nd St. Importers and Exporters

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5 Mitre St., 67 Rue de Chabrol,
London, E. C. 3, Eng Paris, France

J. LANG

18-20 Gansevoort Street, NEW YORK CITY

Buyers at all times of RINGS

also

HANKS of SHEEP CASINGS for
Selecting Purposes

Tel. Rhineland 4817

THE AMERICAN CASING CO.

Importers and Exporters

SAUSAGE CASINGS and SPICES

401-3 East 68th St. New York City

NEW YORK BUTCHERS' SUPPLY CO., Inc.

**SAUSAGE CASINGS AND
SUPPLIES**

513 Hudson St., NEW YORK, N. Y.

PHONE LEXINGTON 4114

Schweisheimer & Fellerman

IMPORTERS and EXPORTERS OF

Sausage Casings

Selected Hog Casings a Specialty
Ave. A, cor. 18th St., New York, N. Y.

Los Angeles Casing Co

714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA

Sausage Casings & Supplies

Tennis and Musical Strings

BECHSTEIN & CO.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street

LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET

Telephone No. 1251 Broad

OPPENHEIMER CASING CO.

Importers and Exporters of

SAUSAGE CASINGS

New York
London
Hamburg

CHICAGO, U. S. A.

Toronto
Wellington
Buenos Aires
Tientsin

M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisenhof

London, 47 St. John St., Smithfield
73 Boulevard St., Wellington

96-100 Pearl St., New York

EARLY & MOOR, Inc.

Importers

SAUSAGE CASINGS

Exporters

139 Blackstone Street

Boston, Mass.

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Gerckenstwierte 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

Massachusetts Importing Company

Importers

HIGH GRADE SAUSAGE CASINGS

Exporters

Direct Importers of Russian, Persian, Chinese Sheep

78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

MANUFACTURERS

Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCTS CO.

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS

Beef, Sheep and Hog Casings
all Descriptions

Beef Weasands a Specialty

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Said the Man

A little while ago we printed the following list of some users of Ridgway Elevators under the heading "What Ever Ya Do—We Get Ya."

Then our attention was called to the fact that these concerns were the Great Successful Corporations All Paying Big Dividends.

Draw your own "Hook'er to the Biler" conclusion.

Here they are, give these the "once over" again carefully.

If you eat good stuff we help make it.

We equipped "Quaker Oats," "Aunt Jemima," "Christy-Brown."

If you buy a cake of soap we help make it.

We equipped "Ivory," "Bon Ami," "Larkin."

If you buy a chew or a smoke we help make it.

We equipped "American Tobacco," "Reynolds."

If you buy oil cloth we help make it.

We equipped "Blabon," "Armstrong Cork," "Congoleum."

If you get "Long Green" we help make it.

We equipped "Crane" and "Bureau of Engraving."

If you get ice cream we help make it.

We equipped "Chapin-Sacks," "Abbot," "Crane," "Supplee."

If you get meat we help prepare it.

We equipped "Miller & Hart," "Morgell," "Vogt," "Felin," "Schludenburg," "an' everybody."

If you burn gas we help make it.

We equipped "U. G. I.," "Consolidated," "An'-all-of-em."

If you use pickles and jains we help make them.

We equipped "Heinz 57," "Curtis," "Campbell."

If you go gunning we help you kill.

We equipped "Du Ponts," "Hazard," "An'-all-of-em."

If you use paint we help make it.

We equipped "Sherwin," "Moore," "Harrison."

And so we could go on to the whole paper full.

If you are a "Wise Guy" you will surely follow the above successes.

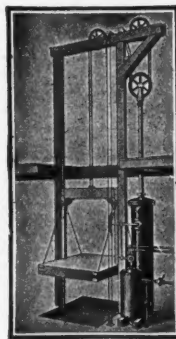
Yes, beloved, "There's a Reason" as old Postum says, why well managed Plants like these

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

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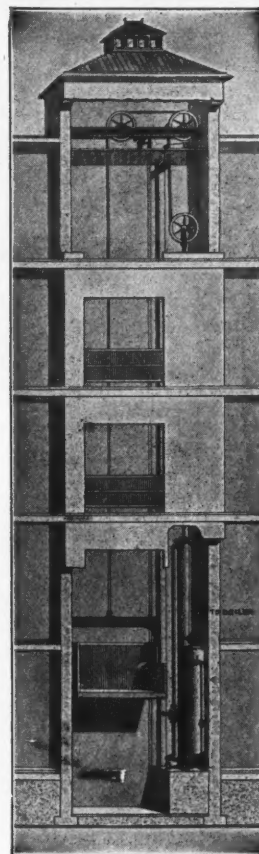
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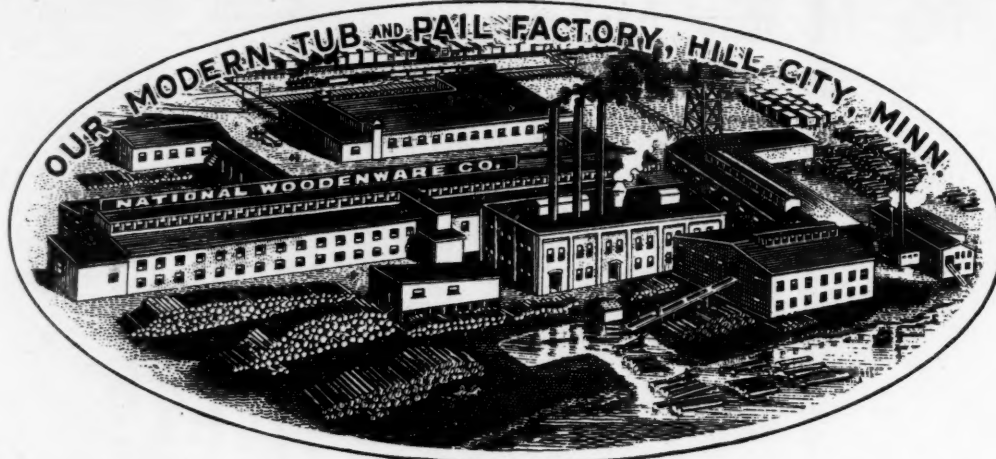
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Is Needed**

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A strong, clean tub that will stand up under freight handling because only the best of hard and soft woods are used in the manufacture of National Woodenware Lard Tubs.

Located in the heart of the Minnesota forests, we have available, for our tubs, the finest wood grown. Thorough kiln drying prevents shrinkage and reduces waste.

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No. 17

Buying Hogs With His Eyes Shut

**Packer Who Does This Only Fools
Himself and Doesn't Help Anyone
—Should Figure Test Every Day**

It is a dangerous practice to buy hogs when you can't see daylight from the sale of the product. Packers are slowly learning this lesson, but at severe cost to themselves.

The scare of a lifetime was given the industry when it was made to believe that all the hogs in the country were marketed, and that there would be almost no hogs to take care of current needs. Runs dwindled sharply.

Packers continued to interpret consumer needs in the light of the past two years, and believed that demand would greatly exceed supply. They forgot that high-quality product was available in large quantities at low prices during those two years.

How the Packer Was Fooled.

This year packers apparently have been figuring only over their hog-buying desk. This can be the only explanation for buying hogs without regard to what could be secured for the product. There seemed to be a vague idea that some very high price would be paid in the near future.

But the producer fooled the packer again. He had more hogs than the industry was led to believe he had.

The consumer added to the difficulty by decreasing his consumption of pork products.

Foreign trade made its contribution by playing a gradually disappearing game.

The packer was left holding the bag.

And Still They Do It.

The amazing situation is that many packers do not realize that they are still "holding the bag." They go on blindly investing their hard-earned savings in hogs that they have little prospect of getting their money from.

Recently hog runs have increased materially. Runs of this size may not continue, but there is still reason to believe there are hogs enough in the country

to supply all the needs of the trade.

And don't forget, Mr. Packer, that the trade is not going to pay "any old price" to get pork. When the price goes higher than Mrs. Housewife thinks it should, she does not buy. She learned the art of substitutes during the war, and she has not forgotten about them.

More packers are using the "Short Form Hog Test" every day. And these are the same packers who don't buy hogs when they find their cutting losses getting out of bounds.

Only One Way to Find Out.

There are still many packers who do not believe they are losing so much money. There is just one way for them to find out. Use the "Short Form Hog Test," and order or cancel each day's buying on the results shown by the previous day's test.

This week's test is worked out (on the next page) on the basis of the DAILY MARKET SERVICE of April 23rd.

These prices show a sharp decline

Hog Loss Insurance

Do you work out a "Short Form Hog Test" every day?

Or do you make the mistake of thinking that once a month or once in two months is sufficient to find out where you stand?

You are operating on paper profits now. How long can you stand this?

Your paper profits may disappear over night. **Then your loss is double.**

Your insurance against loss is a dollar-and-cents profit every day you kill hogs.

Work out your "Short Form Hog Test" every day, and see if you are making or losing money.

from those of a week ago. Hog prices show some decline, but relatively much less than product prices.

Figure how you are coming out, Mr. Packer.

Estimating the Offal Packer Wants to Know How to Get Percentages

In figuring out his "Short Form Hog Test" a Mid-west packer is having trouble with his offal percentages. He says: Editor THE NATIONAL PROVISIONER:

We have made use of your "Short Form Hog Test" and find it very handy.

Can you give us a set of percentages for comparative purposes on edible and inedible offal? We are trying to work out a handy method to figure the value of all offal, and are having quite a time of it.

Following is a set of average percentages of edible and inedible offal, produced by hogs in a 220 to 240 lb. range of live weight:

	Per cent.
Lungs0070
Liver0170
Heart0020
Gullet0050
Kidneys0020
Ears0020
Snout0030
Brains0020
Cheek meat0090
Head meat0005
Head fat0205
Jaw bones0050
Skull bones0140
Tongue0040
Leaf lard0220
Blood, green weight.....	.0280
Ham facings0060
Sweet breads0015
Gut fat0170
Caul fat0020
Paunches0150
Rough cleaned bungs.....	.0020
Casings, rough cleaned.....	.0007

.1872

The live hog is represented by 100 per cent. Deducting from this the offal percentage of 18.72 per cent, leaves a balance of 81.28 per cent.

Assuming that the carcass with the head off and leaf out would yield about

See next page for Cutting Test worked out on Thursday's prices.

68 per cent, a balance of 13.28 per cent remains.

From this 13.28 per cent the amount of grease recovered should be subtracted. This varies with the quality of the hog, ranging from three-fourths of a pound to 2½ pounds. One and one-half per cent is considered a fair average yield for the grease.

Deducting this from the 13.28 per cent unaccounted for, there remains 11.78 per cent to cover the fecal matter, or stomach and intestinal contents. This runs from 11 to 13 per cent, and 11.78 per cent is a fair average to allow for this waste.

The figures given are regarded as fair

averages. Tests run on individual lots of hogs may show certain variations, such as in the yield of leaf fat. In good hogs this may run as high as 2.70 per cent, and in light hogs as low as 1.50 or 1.75 per cent.

This is also true of the head fat, ham facings, etc. All depends upon the quality of the hog.

Explanatory Notes

The Short Form Hog Test is not intended to displace the Long Form or detailed actual test, which should be gotten out regularly, or at least at frequent in-

tervals to serve as a check on the Short Form.

The advantage of the Short Form is that it permits a packer in a few minutes' time to determine how his hogs are breaking out at any time.

It will be found that, with a little practice in "tuning up" with his regular test, a packer will be able to come very close to actual operations with the Short Form.

As a practical operating report it is invaluable.

PRICING.

Fresh Meat Products such as Pork Loins, Skinned Shoulders, Boston Butts, Trimmings, Neck Bones and Tails should be priced at the prevailing market, less

(Continued on page 46.)

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of April 23, representing actual transactions, Chicago, that date.

Product—	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.			
	Avg. live weight.	Percent	Price.	Amount.	Avg. live weight.	Percent	Price.	Amount.	Avg. live weight.	Percent	Price.	Amount.
Reg. Hams	10/12	13.85	.20	\$2.77*	14/16	13.75	.20¾	\$2.78*	14/18	13.50	.20¾	\$2.80*
Picnics	4/5	5.40	.12¾	.69*	5/7	5.50	.12¾	.70*	6/8	5.50	.12¾	.70*
Boston Butts		4.00	.20	.80*		4.00	.20	.80*		4.00	.20	.80*
Pork Loins	6/8	9.30	.25	2.32*	8/10	9.00	.23½	2.12*	10/14	8.50	.21¼	1.81*
Bellies	8/10	12.00	.24½	2.91*	8/14	11.00	.23½	2.58*	12/16	5.50	.22¼	1.22*
Bellies									16/20	6.00	.18½	1.11*
Fat Backs									8/12	5.00	.12¾	.64*
Plates and jowls...		1.75	.13¼	.23*		2.00	.13¼	.27*		2.00	.13¼	.26*
Raw leaf		1.75	.14½	.25*		2.00	.14½	.29*		2.50	.14½	.36*
P. S. lard, rend. wt.		12.00	.14½	1.74*		14.50	.14½	2.10*		13.00	.14½	1.89*
Spare ribs		1.15	.14½	.17*		1.00	.14½	.14*		1.00	.14½	.14*
Lean trimmings ...		1.60	.13¾	.22*		1.50	.13¾	.21*		1.50	.13¾	.21*
Rough feet		1.60	.02½	.04*		1.25	.02½	.03*		1.25	.02½	.03*
Tails		0.15	.12	.02*		0.10	.12	.01*		0.10	.12	.01*
Neck bones		0.80	.04½	.04*		0.65	.04½	.03*		0.65	.04½	.03*
Total cutting yield.		65.35				66.25				70.00		
Total cutting value				\$12.20*				\$12.06*				\$12.01*
(100 lbs. live wt., Chicago)												
Live hog costs, Chicago, April 23				\$12.15				\$12.25				\$12.20

* Selling expenses (including brokerage, car icing, freights, etc.) should be deducted before figuring below.

Here's where you do your figuring, Mr. Packer:

TOTAL CUTTING VALUE (from above)	_____	_____	_____
Add your edible and inedible killing offal value	_____	_____	_____
TOTAL GROSS CUTTING VALUE..	_____	_____	_____
Then find your total EXPENSE†			
Buying, driving, labor, refrigeration, power, repairs and plant overhead...	_____	_____	_____
Killing condemnations and death losses in transit (say 1½ per cent of live cost)	_____	_____	_____
TOTAL EXPENSE	_____	_____	_____
Deduct TOTAL EXPENSE from TOTAL GROSS CUTTING VALUE to get TOTAL NET CUTTING VALUE..	_____	_____	_____
Your hogs cost you alive per 100 lbs....	_____	_____	_____
Add freight, bedding, etc., if any.....	_____	_____	_____
TOTAL LIVE COST per 100 lbs...	_____	_____	_____
Deduct TOTAL LIVE COST from TOTAL NET CUTTING VALUE to get loss or profit per 100 lbs.	_____	_____	_____
Profit or loss per cwt.....	_____	_____	_____
Profit or loss per hog.....	_____	_____	_____

† Don't forget this item. It is a mistake to figure that offal and miscellaneous credits cover expense!

Increasing Fat and Tankage Values

Latest Development in Rendering Practice by Which Objections to "Wet" Method are Done Away With

A topic of ever-increasing interest to the meat packer is the disposition of his fats and offal.

There is no place in the packinghouse where more money can be saved—or lost! Packers are realizing this fact, as shown by the interest they take in rendering methods and in the handling of such by-products as tankage, bones, etc.

Development of methods and machinery in these departments has been more active in recent years than in almost any other part of the plant.

Better lard yields mean big money gain. Less grease in the tankage not only means higher ammoniate values, but more credits on the grease account.

And it is better to turn waste products into money than to wash them down the sewer.

In fact, one of the greatest advantages in the improvements now going on in these departments is the solution of the twin problems of sewage and odors. The day is not far distant when the modern packing plant not only will be practically odorless, but when it will have no sewage difficulties.

Both the smells and the sewage will have been turned into money by the developments in operating practice.

Treatment of fats and offal in the past was based chiefly on the "wet" rendering method. The new and revolutionary disposal system known as "dry rendering" has attracted wide attention in recent years.

THE NATIONAL PROVISIONER was the first to call attention to this system and its variants, which have been many. It is appropriate at this time to report further developments in rendering practice.

The following article was prepared for THE NATIONAL PROVISIONER by a well-known packinghouse expert after a visit to a Western packing plant where one of the most recent developments—the Berrigan press—is now in operation.

Progress in Rendering Practice

By "The Observer"

Early systems of dry rendering departed completely from the former principles of pressure or "wet" rendering. But there is now a tendency either to effect a compromise in method, or else to swing clear back to the "wet" system which has served for so many years.

Among the contributing causes of this reaction is the development of what is known as the Berrigan press.

The basic objection to the "wet" system of rendering has been that the presence of moisture causes decomposition. This reduces fat values by creating free fatty acids; it also reduces ammoniate values in the tankage.

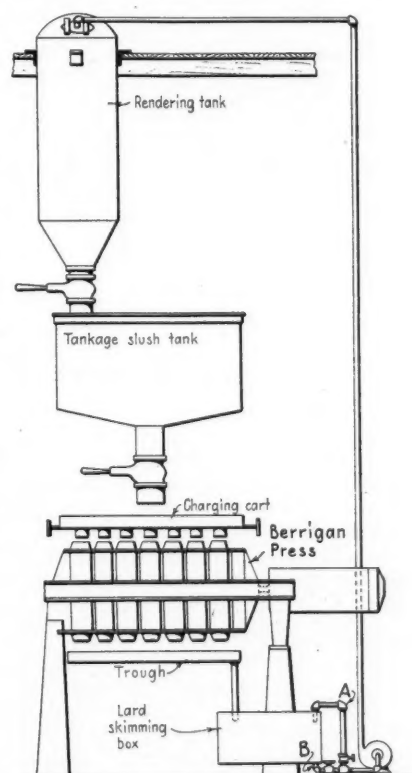
The Fundamental Feature.

The fundamental feature of the new Berrigan system is that the material handled is kept hot (almost boiling, if desired) throughout the entire process. Thus fermentation is checked and decomposition prevented.

In the Berrigan method the tankage is kept hot, both in the slush box and during the period of pressing. If kept at 180 deg. tankage will not sour. The tankage preserves its full ammoniate value, because it has no chance to ferment.

So also, on the edible side of the house, the skimmings remain sweet, and go back into lard instead of grease.

The first Berrigan press, later known as the Worthington press, was one of the initial steps in modern rendering development. It was designed by J. J. Berrigan, who has been a leading inventor in the



TYPICAL BERRIGAN SYSTEM LAYOUT
Skeleton sketch showing line-up of the press in the tank-house system, indicating simplicity of design and ease of operation.

NOTE "A"—Lard suction. Skimmings pumped back to rendering tank.

NOTE "B"—Tank water suction. Water pumped to tank water storage.

This layout may be applied either to the edible or inedible side of the house.

field of rendering and waste saving, and whose recent study in sewage disposal gives promise of a long-sought solution of the sewage problem. This is a chapter by itself, however.

The new Berrigan press—about which so much has been heard recently—was designed as the result of further demand for efficiency in the treatment of both edible and inedible material.

What the New Press Does.

It is the purpose here to set forth a brief non-technical description of this press, and to compare its results with the ordinary hydraulic or curb presses in common use for removing the principal part of the surplus tank water, together with the grease which it entrains.

Picture, if you can, a horizontal press, instead of a vertical press, and consider for a moment just what that entails:

First, it means that when pressure is applied the water drips easily into the pan by gravity without any resistance, instead of having to be expelled from between the plates horizontally, as is the case when using vertical presses.

Second, when set up empty, with retaining baffles in the bottom, this press may be loaded by one man, simply and easily from the slush vat, merely by actuating a swinging discharge and dropping the desired amount of tankage into each plate from this slush box.

No Press Cloths are Needed.

Third, it means that, when loaded, pressure may be applied, so that the water with its entrained fat may be forced through a perforated wall, where it may drip away, unimpeded, into a retaining pan.

No press cloths are necessary.

Fourth, this horizontal and unusual construction permits the application of steam by means of a jacket.

Any packinghouse man knows that it is of extreme importance to keep tank water and wet tankage heated to a temperature of 175° F. until it is disposed of. Otherwise, it is subject to fermentation and decomposition, and to building up an emulsion which holds grease in the water and water in the tankage.

Keeps Tankage Always Hot.

This press permits the packer to maintain his material at a proper temperature during processing. This allows for the most complete possible separation between the fat and tank water, and the tank water and tankage. It also preserves the recovered fat in a whole condition, and retains for the tankage all of its valuable ammoniates.

This point is dealt with later on in describing the installation.

There is no other industry which has been as slow to adopt new operating methods and machinery as the meat packing industry. And this is perfectly natural in view of the immediate and unusual perishability of their products.

It is not that the practical packer does not desire progress, but it is simply that he has learned by long experience that departures from a proven and satisfactory

method of operation may result in all kinds of trouble for him.

Slow to Adopt Changes.

Another reason for the packer's hesitation about making changes is the remarkable and unexplained fact that there are proportionately fewer technically-trained or even college-trained men in the meat packing industry than in any other industry. Consequently, while the industry develops remarkably efficient technicians among its operating personnel, there has been a surprisingly meager grasp of underlying fundamental principles of proper operation among these operators.

They naturally fear to explore new and

was installed a large slush vat. Into this the tankage is discharged and kept hot, and skimmed, and these sweet skimmings are used in the next batch of lard.

The Berrigan press is installed directly below this slush vat, lying horizontally, so that with the top of the plates open and the bottom closed, the tankage easily may be dropped by gravity between the plates, and this space filled up by gravity. This is an easy and sanitary process, with a big saving in labor—and no press cloths.

How the Press Operates.

When loaded, the covers are fastened down and the hydraulic ram is started in operation. This forces the plates closer together and expels the water, rendered

percentage of grease allowed to go into the slush vat, and the differential in price between white grease and lard. In any plant this is an important factor.

Tankage and Grease Yields.

Results at Decker's plant indicate that this press may be expected consistently to produce tankage as low as 30 per cent in moisture content. Consider what that means on a basis of saving in drying operations. Decker's have already entirely discontinued the use of one large dryer.

It also produces as low as 4 per cent fat, although the average results will be somewhat higher than that.

Operations on the inedible side of the Decker plant are practically the same as on the edible side.

Absence of odors is particularly notable. This is because the tankage is kept hot, and no opportunity is given for fermentation. For that same reason the free fatty acids are low and the color is good.

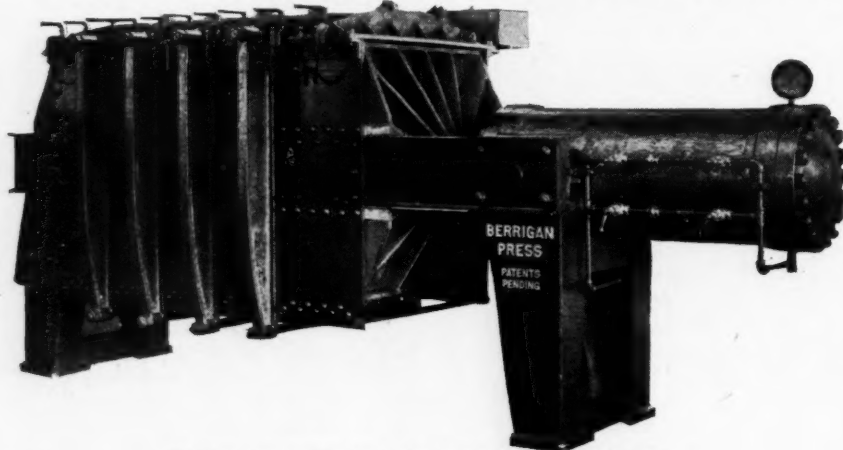
Must be Efficiently Operated.

However, it should be remembered that neither this Berrigan press or any other method can be guaranteed as a cure for the tank-house ills which beset the packer.

Any packer installing this press will still find it necessary to exercise the greatest care in conforming to proper tank-house practice. But if he makes an efficient installation, and sees that his men operate properly, he may reasonably expect the following improvements over his former operations:

What This Method Will Do.

1. He may recover for lard his edible skimmings, which formerly went for white grease.
2. He may preserve more ammoniates in his concentrated tank water and in his tankage.
3. He may save largely on power in operating and steam in drying.
4. He may save very considerably on labor, and he will save the entire cost of press cloths.
5. He may improve his sanitary conditions and largely eliminate objectionable odors.
6. He may increase the morale of his operating organization, and make attractive what were formerly the most objectionable jobs around his plant.



EXTERIOR VIEW OF THE NEW BERRIGAN PRESS.

untried fields which would offer tempting diversion to the technically-trained man. And it has been peculiarly characteristic of the meat packing supervisory personnel to be suspicious of new methods and machinery, and sometimes actually to discourage their introduction.

Inventor Had His Troubles.

This inventor Berrigan was no exception in encountering the discouragements consequent to an endeavor to introduce his radically different equipment into meat packing plants.

But he found encouragement in one of the largest establishments, whose broad-gauge supervisory force assisted him by turning over their resources in equipment, products to work with and operating assistants. We will not follow through the building of initial equipment and the necessary changes which took place before this machine was perfected (if it may be said to have reached that stage as yet).

Only those who have worked as Berrigan did, under the handicap of not being a practical operator, and have seen their hopes blasted, and have heard themselves referred to as "a crazy nut," and yet have seen hopes finally rewarded, and have finally eliminated the early defects—only such can appreciate what this inventor passed through before he finally achieved a practical success. The inventor spent almost five years of his time, and more than \$20,000 of his own funds, before he reached that point.

The Installation at Decker's.

Today his installations are going in on a guaranteed basis, and are giving satisfaction. The operation of two of his units at one of the leading western packing plants, that of Jacob E. Decker and Sons, Mason City, Iowa, will be described here.

Decker's rebuilt their edible and inedible tank-houses around this press. As a matter of fact, these departments were not "rebuilt," since the alignment of equipment did not have to be changed. The presses simply were installed where they were needed.

On the edible or lard side of the house

fat, etc., out through the perforated wall which is located parallel with each plate. This water and fat drips unhindered into the catch-pan below.

Meanwhile, steam has been turned on, so that the hot tankage has never yet had an opportunity to cool, and the tank water and grease are easily expelled. When expelled they are still sweet and whole, and may be recovered and the fat returned to the tanks for lard, and the tank water easily and satisfactorily evaporated.

In many plants skimmings go into grease, so that the saving here accomplished must be apparent.

This saving depends entirely upon the

Another Expert Figures the Savings

Another packinghouse expert—connected with a plant noted for its economy and conservatism—recently inspected the working of the Berrigan presses at the Decker plant. Asked by THE NATIONAL PROVISIONER to summarize his opinion of the economies of this new method, this is what he wrote:

"The following figures indicate a saving which we believe may be obtained from the installation of Berrigan presses on the edible and inedible sides of our tank house. These figures were prepared after making a careful survey of operations in both the edible and inedible tank houses.

"The total saving is estimated at approximately \$18,000 per year, based on a kill of about 400,000 hogs per year:

"First—By reducing the number of batches of tankage to be dried from 135 to 150 per year, by reason of the difference in moisture between the 50 per

cent of the old-time hydraulic press and the 35 per cent of the Berrigan press.

"Second—The elimination of press cloths and press racks, which now cost us about \$1,000 per year.

"Third—A saving of approximately 300 lbs. of lard per day that would be lost otherwise, or sent through to the inedible side. This means an approximate saving of \$14,000 per year.

"Fourth—By reducing the number of men necessary to operate these units by at least two, which would be a saving of approximately \$3,000 per year.

"In addition to these four savings, it is quite certain that a better yield of ammonia will be obtained from the change, owing to the fact that the use of this press minimizes decomposition and thus preserves a fuller ammonia content.

"This will also be reflected in a higher total yield of grease, and in the improvement of the quality of grease."

Uniform Meat Products Hold Packer Trade

By Charles E. Herrick

[EDITOR'S NOTE.—This paper was read at a meeting of the operating section of the Institute of American Meat Packers, held in Chicago, March 24, 1925. Mr. Herrick is vice-president of the Brennan Packing Company, Chicago, and is a former president of the Institute. He is a vigorous advocate of uniformity in packinghouse products, as the output of his own plant shows.]

The importance of uniformity in packing-house products is so obvious that it seems that there can be little argument over it.

It may be of advantage, perhaps, to consider briefly the growth of the packing business and the possibilities of making its product uniform through improvements in machinery and methods, and in centralization of manufacture.

Early Days of Packing Industry.

We may thus recall that in the early days of this country the livestock was either produced close to the consuming centers, or, as that became less feasible through the increase in population and growth of the country, then in more remote sections. But through all of that period most of it was driven on the hoof to the actual consuming centers and there slaughtered.

So, all of the early production was consumed either in a fresh state, or if cured, then in smaller volume and without the necessity of shipment over any considerable distance.

Refrigeration in those days resulted from the use of natural ice. With the coming of mechanical refrigeration, conditions changed, and the putting aside of product at times of over-supply for use at a later period of scarcity was thus made possible.

Reverting again to the early methods, the slaughtering was done by individuals or small concerns, each, no doubt, having its own peculiarities as to method of dressing; and likewise the comparatively small volume of curing which was done was also an individual affair and under individual formulas.

As evidence of this individuality in cure, we still hear of Virginia hams, home-cured hams, farm manufactured sausage, etc.

Mechanical Refrigeration and Progress.

With the coming of mechanical refrigeration and the increasing in size of packing plants in the larger industrial centers, progress was made toward not only a more uniform method of slaughter, but also a more standardized form of cure. That process is not complete, and probably never will be until perfection is reached, which does not seem possible as a result of human effort, or until packers cease to experiment in seeking for better results.

This applies, of course, only to universal uniformity. Each individual house may, and no doubt does, endeavor to make its product uniform with the customs of the brand. Failure to do so would bring early disaster.

It is just as necessary that the buyer of foodstuffs know that the product is to be uniform, and thus arrange the details of his further handling of it, as it is for

a machinist, for example, to know what he may expect in his machine tools in order that he in turn may secure satisfactory results in his further operations.

The United States Government standardizes its money and its postage stamps. Failure to do so would result not only in great confusion, but in so discrediting the entire product that none of it would be acceptable, or, in fact, sought after by the public.

Must Maintain High Standard.

Failure thus to maintain a standard of quality and condition results immediately in the sale of the entire output at a minimum price; that is, at the value of the poorest quality produced. Again, if effort is not made to keep the entire output at a high level and at a standard which is satisfactory to the trade, the inevitable re-



CHARLES E. HERRICK.

sult is a constant lowering of the standard and the depreciation in the product. Failure also to follow tried and tested methods of cure would bring additional grief to the manufacturer, as well as a severe financial loss.

"Hit or miss" operations usually "miss," not only in the product, but in the price.

Salesmanship

Who is your most dangerous competitor?

The man who is trying to conduct his business intelligently, so as to make a living profit?

Or the man who doesn't know what his stuff costs him, and who sells it at any old price?

"Buy right" and "Sell right" are twin mottoes!

This applies equally to the packer or to the retailer.

In speaking of standardization throughout, it is the intention to refer not to universal standardization or the desirability of making all of the product from all of the various houses measure up to one single individual standard, but to the standard of the particular house in question, which might vary decidedly from that of its neighbors.

Tastes differ, especially in foodstuffs. Hence, it is not desirable to have all brands exactly alike, but one brand may be somewhat milder in cure or handled under somewhat different conditions, resulting in an individual flavor that would meet an individual taste.

Thus, a satisfactory clientele is built up, but only if that clientele finds succeeding purchases equal in every respect to the original one. This individuality in the product is a great selling argument, and the uniformity of the product eliminates the competition of other concerns whose goods are not of the same high quality or as uniformly satisfactory.

Big Problem is to Make Standard Products.

The big problem of the packing industry is to take the unstandardized raw material which comes to its doors in the shape of livestock and produce from it a constant and satisfactory quality of finished product.

There are great differences in the feeding of the livestock on the farm; there are differences resulting from the particular breed of the stock; there are differences resulting from the length of the journey which that stock has taken from its farm home to the packing center, all of which must be considered by the manufacturer. These differences must be overcome in his processing of the goods if he is to turn out a uniformly satisfactory finished product.

In accomplishing this result, much progress has been made through improved machinery, better housing facilities, more sanitary surroundings in every way, and, last but not least, the almost complete control exercised by the operator over the temperatures of his cellars and of his material while being processed.

Strive for Best Results.

So we should constantly strive to take advantage of every facility thus afforded, should take the utmost pride in turning out the very best finished product, and should keep closely in touch with changing styles, and even changing taste, on the part of the consuming public, in order that we may continue to serve them with satisfaction to them and with satisfaction to ourselves; plus, it is hoped, a reasonable amount of pecuniary profit.

A house is known by the customers it keeps.

CARSTENS MAKES NEW RECORD.

A \$9,000,000 business was done by the Carstens Packing Co., Tacoma, Wash., during the year 1924. This was an increase of about \$1,000,000 over 1923, and set a new record for volume for the company, as prices in 1924 were considerably lower than in 1923. "Full speed ahead" is the slogan adopted by the company for 1925.

Officers of the company are Thomas Carstens, president; Henry Wolff, vice-president, and O. F. Kuhl, secretary and treasurer.

New Meat Chilling Process in Australia

Trade Hopeful that Chilled Beef Can be Sent to England

(Staff Correspondence of The National Provisioner.)

Brisbane, Australia, April 5.

The meat trade in Australia is greatly interested in a new attempt to solve the question of carrying chilled beef from Australia to London. Previous attempts in this direction have failed.

It is realized in Australia that in order to compete on anything like even terms with competitors, chilled beef must be landed in London in good condition, owing to the prejudice against frozen beef. But even if that is accomplished Australia will still suffer the disadvantage of distance, which of course means high costs.

Reach London in 40 Days.

But when, in addition to distance, competitors are able to use the chilling process as against the frozen, the handicap on Australians is great indeed. Under the new process, by using the Panama canal, it is hoped to reach London in 40 days from Brisbane.

The Port Darwin, a vessel of the Commonwealth and Dominion line, of 8,179 tons, has arrived in Brisbane. She has been fitted by J. and E. Hall, the well-known seagoing refrigerating engineers, with a new apparatus. The first trial will consist of 240 quarters of beef, shipped from Melbourne, the capital of the State of Victoria, to London.

New Method of Chilling.

The installation is described as a scientific means of air circulation, but not much information has been advanced regarding it. It is stated, however, that the wrappings of the beef are treated, but no chemicals, preservatives or disinfectants are used, either before or after shipment, or while on board the steamer.

The reason the Port Darwin was selected for the experiment is that the chief engineer has been very successful in the carrying of chilled beef from various points to London. Russell Rayson, who accompanies the boat on behalf of Messrs. J. and E. Hall, states that the matter is beyond the experimental stage, and he ex-

pressed confidence that the present shipment will reach London in good condition. If this is so, further boats will be fitted and the beef carried via the Panama canal.

In this case the beef will be in the chilling chamber for 50 days before being landed.

Outcome Means Much to Trade.

The trial will be watched with tremendous interest in Australia, as upon the outcome may depend much of the progress of the meat industry of the future. Of course, the element of cost will be a consideration; on this and other points, as stated, no information has been advanced by the principals to the trial.

Although chilling is expected to solve Australia's difficulties in the meat trade, investigation is still going on by the Aus-

tralian Research Council in conjunction with other bodies in the matter of thawing beef in order to avoid the "drip" that has been such a disadvantage to this method of treating beef. It has been shown that this drip is due to slow freezing allowing large ice crystals to form, and these rupture the tissues owing to the expansion of the water when it is frozen.

Some important results have already been obtained by the committee's experiments. It has been shown, by freezing small portions of beef in liquid air and by other experiments that if the actual freezing is carried out in not more than 30 minutes, perfect refrigeration is obtained; that is to say, when thawed the meat is just the same as fresh meat.

Slow vs. Quick Freezing.

It has been further shown that when the freezing time is reduced to not more than two hours, if the meat is then slowly thawed, there is a complete absence of "drip." Micro-photographs of meat frozen and thawed at different rates show quite clearly the effect of the formation of large ice crystals when the meat is frozen slowly.

Packer Consent Decree Is Suspended

Suspension of the consent decree entered into with the U. S. Department of Justice in 1920 by the so-called "big five" packers, was ordered by Justice Bailey in the District of Columbia Supreme Court, April 23 on a motion made by the California Cooperative Canneries.

Under this decree the large packers were barred from engaging in unrelated lines of business, such as the handling of canned fruits and vegetables, and were called upon to dispose of their holdings in stock yards and similar lines.

Justice Bailey denied the motions of Armour and Company and Swift & Company to vacate the decree, but intimated that there was little difference between suspending and vacating the decree.

Suspension of the operation of the decree was held by the court to be warranted because of the situation affecting the California Cooperative Canneries, which had a contract by which Armour and Company was to handle its canned products. The canneries, the court held, suffered

damage by reason of the inability of Armour and Company to carry out its contract.

In handing down his opinion suspending the decree, Justice Bailey said: "If there was even proof to show that the defendants had violated or were about to violate, the laws of the United States, the situation would be different, but as I have said there was no such proof. It is clear that the Canneries is being damaged by the continuance of this decree, and, while I do not think that the decree should be vacated in the present state of the pleadings, I do think that the operation of the decree should be suspended."

Operation of the decree has not been effective for the purposes for which it ostensibly was drafted. In divorcing packers from handling allied lines it hurt instead of helping producers, and did not benefit consumers. It did not even benefit the middlemen, like grocery wholesalers, who hoped to get rid of packer competition in distribution.

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Meat is Worth the Price

The packer finds himself in a very diffi-
cult situation at the present time. Pork
products are moving at prices on a parity
with 10-cent hogs.

But there are no 10-cent hogs on the
market now, and there have been none
this year. There have been plenty of hogs
at 11¼ and 12 cents, but none at the lower
prices.

Both producers and consumers seem to
think that hog prices should go up, but
product prices should not advance—in
fact, they should come down.

If some means could be found by which
packers could pay an even higher price for
hogs, and meat could be sold for the same
or less per pound than the price of hogs—
then both producers and consumers would
be happy.

But who would pay the bill?

The industry operates on such a narrow
margin that there is no place for an in-
crease in the price of raw product to be

absorbed. It must be passed on to the re-
tailer, and he in turn must pass it on to
the ultimate consumer.

The bill just now is being paid by the
packer. Just how long can he keep it up?

The general public didn't like the in-
crease in meat prices that finally accom-
panied an increase in hoof prices. This
was shown by a sharp reduction in buying.

There have been indications here and
there that the retail increase was more
than the wholesale cost warranted. These
cases were quickly seized upon, and given
publicity as representative of the action of
the entire trade, and an added scare was
put into the consuming public.

Another means of making the public
feel that it is imposed upon is for retailers
to justify their increases by intimating
that they were being imposed upon in the
price charged them by the packers. A
large Eastern chain-store retailer is said
to have run full-page advertisements stat-
ing that certain meats would not be han-
dled until Chicago packers reduced their
prices. This was manifestly propaganda
to enlist consumer sympathy and justify
price increases.

Such action is manifestly unfair to the
whole meat industry, and has a tendency
to put a price scare into the consumer
buyer that is not easily removed. Fortu-
nately, wise retailers do not pursue this
policy.

If ever there was a time when complete
co-operation should exist between packer
and retailer it is now. The retailer knows
the packer must have more money for his
meats, and he knows why. It is just as
easy to pass along to the consumer the
real truth about increased prices as it is to
try to "pass the buck."

If the situation is honestly explained,
the consumer will understand and pay the
price. He knows that nothing can take
the place of meat, and that it is cheap in
comparison with the nutritive value it has.
He likes it and will buy it. A legitimate
increase readily can be justified.

The even movement of meat and meat
products through the channels of trade
must be maintained, and it must be done
at a price based on live costs.

It can be done if everyone in the trade
realizes that he has a real job in this con-
nection, and puts his shoulder to the wheel.

The Outlook for Beef

The famine in beef cattle seen by alarm-
ists from time to time does not develop
and apparently will not.

There is no doubt that the great surplus
production of cattle in this country has
been marketed. But the supply is still

ample for the demand, if the producer is
to receive any kind of a return for his
work of preparing cattle for market.

The cattle market has been pulled to low
levels in the past four years by the great
number of low-grade animals marketed,
the product of which did not compare fav-
orably with prime pork and prime lamb
products.

With the increase in price of pork prod-
ucts to their present level, many con-
sumers have turned to beef. A survey
made a short time ago by a government
agency found that three out of every five
housewives interviewed said that they pre-
ferred beef to any other class of meat.

If this preference is general, beef de-
mand should show a marked improvement,
now that the severe pressure on the mar-
ket furnished by great quantities of cheap
but high-grade pork products has been
removed.

Meat Will Be Studied

Meat was one of the four major projects
for research study accepted at a meeting
of Secretary Jardine and other officials of
the U. S. Department of Agriculture with
directors of state agricultural experiment
stations, held in St. Louis on April 21.

Under what is known as the Purnell act
a fund of \$20,000 will be available to each
state station on July 1 for research work.
This fund will increase yearly until 1930,
after which the appropriation will be
\$60,000 a year.

The St. Louis meeting was held to de-
cide upon the major subjects for study by
all experiment stations throughout the
United States. Of the four groups ac-
cepted two are of direct interest to the
meat industry—economics and meats.

The meat project will include a study of
the factors involved in the production and
quality of meats. This is in line with the
study on effects of feed on quality and
palatability in meats, being fostered by the
National Live Stock and Meat Board.

The economics project will include,
among other things, a study of the distri-
bution and marketing of farm products and
the problem of surplus farm products.
Livestock production and marketing will
naturally form an important part of this
study.

E. W. Sheets, of the U. S. Department
of Agriculture, F. B. Mumford of Mis-
souri, M. D. Helsler of Iowa, and H. J.
Gramlich of Nebraska were active work-
ers for the inclusion of widespread re-
searches on quality in meat under this new
government fund.

This is a constructive effort whose re-
sults will help producer, packer and con-
sumer alike.

PRACTICAL POINTS FOR THE TRADE

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Holding Hams and Bacon

A small packer in the West wants information on holding surplus hams and bacon. He says:

Editor The National Provisioner:

Please advise as to the best and safest way to hold surplus stocks of hams and bacon.

Is it best to put hams and bellies into the freezer green, and then take out and thaw and put in cure, or to put hams and bellies into cure and pull at cured age and put in freezer?

I think the last way is the safest. What is the opinion of others?

What is the best temperature to keep the meats any length of time? Is it safe to let them go down to 15 degrees?

The question—often asked and answered on this page—arises again as to the best and safest way to hold surplus stocks of hams and bacon.

This inquirer would like to know if it is best to put hams and bellies into the freezer green, and then take out and thaw and put in cure, or to put hams and bellies into cure, and pull at cured age and put in freezer. The inquirer is of the opinion that the latter way is the safest.

Experts do not agree with the inquirer on this point. They believe the most satisfactory way to handle this product, where cold storage is involved for some length of time, is to freeze the hams and bellies green, and thaw out and cure as needed when the season opens.

If the product is properly handled this method will result in a big saving for the inquirer, and the product will give better satisfaction to the trade.

Of course, particular attention must be paid to the product from the hog chill rooms until it is delivered to the freezer. And the product must be handled promptly, as delays on fresh meats are dangerous, and proper temperatures must be maintained throughout.

To Thaw Out the Hams.

The most satisfactory way to thaw green hams is to deliver them direct from the freezer to the curing cellar, place in vats and cover the product with 60 degree plain pickle, keeping the product submerged in the pickle as in curing hams.

This method will give the product a gradual thaw, and the frozen product thawed this way will show equally as good color coming out of the smokehouse as the regular new vat cure.

The object in keeping the frozen product in the mild plain pickle is to exclude air and give the product a gradual thaw.

When the hams are sufficiently thawed and ready for curing, showing about a 35 degree inside temperature, then reclaim the pickle in which the hams are thawed, in the same manner as No. 2 ham curing pickle.

Advantages of This Method.

The hams defrosted in the manner mentioned are beyond the experimental stage. This method has been adopted by many packers and they claim that hams thawed in this manner produce just as good a color coming out of smokehouse as the product that has not been frozen green.

The time in cure on defrosted hams or bellies can be reduced about one-third from the regular curing time specified for green meats that have not been frozen, due to the fact that the frozen product when thawed out is more porous, and the pickle or cure will penetrate the meat more rapidly.

There have been many million pounds of bellies and hams delivered to the freezer green within the past year, and cured successfully.

On the other hand, there are of course instances where pickled meats are also pulled at cured age and frozen, but the successful packer avoids this practice as much as possible. The necessity for this usually arises when the movement of the product into the trade slows up, or when packers over-estimate on their put-down.

Temperatures and Cures.

Temperatures for freezing green hams and bellies should be at zero or 10 deg. below for the first 48 hours, then transfer to 10 to 15 deg. below zero.

For cured stocks, when back packing, use weak pickle, 25 degree strength plain pickle. Freeze as quickly as possible at zero temperatures or 15 deg. below, if possible, for the first few days. Then transfer to 10 to 15 degrees below zero to carry.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

"Shrouding" Beef

A packer in the west is interested to know how beef is "shrouded." He writes:

Editor The National Provisioner:

We understand quite a few of the Western packers are using "shrouds" on their dressed cattle, putting them on right after the cattle are killed and taking them off when they are chilled.

Any information you can give us will be appreciated.

"Shrouding beef" is a method of covering hot beef with moist cheese-cloth or muslin.

The entire flesh side of the bullock is covered with cloth soaked in hot water at 120 degrees F.

The cloth is drawn closely about the round, using enough pins to draw tight to the carcass. Then follow down closely over loin and forequarter, placing pins in chine bone and navel, so that cloth will be kept closely drawn to carcass.

The neck of the carcass should not be covered, but the remainder of the cloth is pinned into the rolls.

Only very small galvanized iron skewers should be used for pinning. Ordinary iron skewers are undesirable as they cause discoloration when meat is cooked.

Cloths are to be removed the following day.

The cloths are applied at the hot beef scale immediately after a carcass has been scaled. A small galvanized iron tank is located at the hot beef scale with a steam pipe connection to heat the water. The cloths are kept in this tank of warm water in sufficient numbers to cover each day's kill.

This practice develops a heightened color, and beef handled in this manner closely resembles the dummy sides hanging in meat market windows. It looks more attractive to the buyer than beef handled in the ordinary way. The covering and warm water draw out bruises to a pinkish color and render the product more salable.

This method is only in its infancy, but it is believed that it will be generally adopted, especially for local trade.

There is a question, however, as to whether such beef will hold up as well on a long shipment, as the warm applications have a tendency to soften the tallow. This would give the beef a clammy appearance if subjected to uneven temperatures for a considerable length of time. For local trade this objection would not apply.

It is expected that another result in favor of the practice will appear in the way of reducing the hanging shrinkage.

PUT OFF CAR ROUTE MEETING.

The joint meeting of the Car Route and Branch House sections of the Institute of American Meat Packers, which was called for Friday, April 24, at the offices of the Institute in Chicago, was postponed. The date of the meeting has been set for Thursday, May 14.

Money Savers

Little savings in operating or sales methods sometimes mean big money.

Such savings actually made by packers and meat manufacturers will be described under this heading.

Watch for them! Send in your own experiences for the benefit of others. "He profits most who serves best!"

HANDLING FROZEN TRIMMINGS.

A small concern, normally handling 300,000 lbs. of frozen trimmings, altered their system last year by packing in sugar barrels and knocking off the barrels when ready for use.

The trimmings were then merely chopped up into pieces small enough for the machines, and ground without thawing.

This put the meat through with its own ice and with all albumen retained.

Binding qualities of the sausage and its food value were superior in every way, and the product displayed no tendency to wrinkle through shrinkage.

Actual shrinkage saved was 7 per cent. Better color also is obtained by this method, increasing value of the product at least 1c per pound.

Barrels can be saved for future use, also, simply by loosening the hoops to remove the contents without knocking the barrel to pieces. If packers realized the money saved by this method some of them would not be so reluctant to spend money for barrels.

[Tell us your own money-saving experiences. **THE NATIONAL PROVISIONER** will pay for such items. Send them to **Frederick Points Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.**]

Making Pickled Bologna

A subscriber in Michigan makes the following inquiry:

Editor The National Provisioner:

Please send me formula for brine used in making pickled bologna.

Can I make pickled bologna now for summer use?

In making pickle for packing sausage in brine, take the ordinary 100 degree strength pickle and add a sufficient quantity of water to reduce this pickle to about 40 degrees in strength. If vinegar is used, add water to reduce to the same strength as pickling solution.

A Question of Policy.

It is not recommended that any large quantity of bologna in brine be manufactured and packed too far in advance of the actual demand. The season usually opens for this product about July in certain sections of the country, and it is a question of having money tied up probably unnecessarily when prices for material are at a peak, especially pork products.

However, if any great business on sausage in brine is anticipated, it would be advisable to protect your interests by purchasing boneless beef or beef offal products when selling at a low level as compared with pork products. Such material

can be kept in a frozen condition, and later thawed out and cured as trade demands.

There is another danger in carrying a large stock of this product packed in brine or vinegar. This is spoilage occasioned by a leaky package that may not be discovered, and the product has a natural tendency to mould and deteriorate when not fully covered with the solution.

Packing the Product.

This product is usually put up in white wood packages of various sizes—kits, eights, quarters, halves and barrels. The containers are packed to full capacity, and the customer is invoiced on the basis of net weight.

After packing the product in the packages they are immediately filled with 50 degree strength pickle. Some use 90 grain vinegar, adding enough water to reduce it to 50 degree strength.

The product is covered in the open package with the liquid, and before placing the head in the packages it is good practice to rebrine occasionally, by adding a little more liquid, being sure that the product is well-covered with the vinegar or brine.

After placing the head in the package, occasionally inspect each package for leakers. Sometimes a worm hole may be found in the wood, and in this case the liquid will leak out, and the product will get the air and will mould and slime.

[A good formula for the manufacture of bologna sausage—long, large and round—with full directions for cooking and smoking, was published in **THE NATIONAL PROVISIONER** of March 29, 1924. It has been reprinted in leaflet form, and subscribers may have it by sending a 2-cent stamp to **THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.**]

Nitrate of Soda in Curing

An Eastern subscriber wants information on the use of nitrate of soda in curing meats. He says:

Editor The National Provisioner:

Can you give us information showing how nitrate of soda can be used to good advantage in pickling meats?

Saltpetre (nitrate of potassium), or nitrate of soda (sodium nitrate), are the essential curing agents for meats. Either may be used. It is not only a preservative, but it enhances color, and is generally used in the curing of S. P. meats for both domestic and export shipment.

It is also used in the curing of meats for sausage making. In this case 2 to 3 oz. per hundredweight of green meat, depending upon the product manufactured, is all that is necessary.

In the curing of S. P. meats generally, double refined nitrate of soda is used on the basis of about 3 to 4 ounces per 100 lbs. of meat, about 5½ gallons of pickle being used for each 100 lb. lot of meat.

Of course, nitrate of soda can be overdone. If used in excess of the quantities suggested, it may give the product a dark color. It must be used in proper amounts to obtain the best results.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of **THE NATIONAL PROVISIONER** which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS

The Chandler and Rudd Company, Cleveland, Ohio. For ham, bacon and sausage. Trade Mark: SWEET CLOVER.

SWEET CLOVER

Application serial No. 196,431. Claims use since December 7, 1894.

The Procter and Gamble Company, Cincinnati, Ohio. For deodorized vegetable stearine for food purposes. Trade Mark: ONESTA. Application serial No. 208,312. Claims use since January 9, 1925.

John F. Jelke Company, Chicago. For oleomargarine. Trade Mark: PUFF-MOR. Application serial No. 209,217. Claims use since January 10, 1925. Trade Mark: SPRING-BOK. Application serial No. 209,218. Claims use since November 25, 1914. Trade Mark: BAKER'S CHOICE. Application serial No. 207,371. Claims use since January 1, 1910.

TRADE MARK REGISTRATIONS GRANTED

Van Wagenen and Schickhaus Company, Newark, N. J. For sausage. Trade Mark: SCHICKHAUS. Application serial No. 208,830.

PURCHASING MEN TO MEET.

A meeting of the Purchasing Section of the Institute of American Meat Packers will be held in Chicago on Friday, May 22. This meeting will be open to the men doing the purchasing for member companies of the Institute of materials other than livestock. It will be an important conference and members are urged to send representatives.

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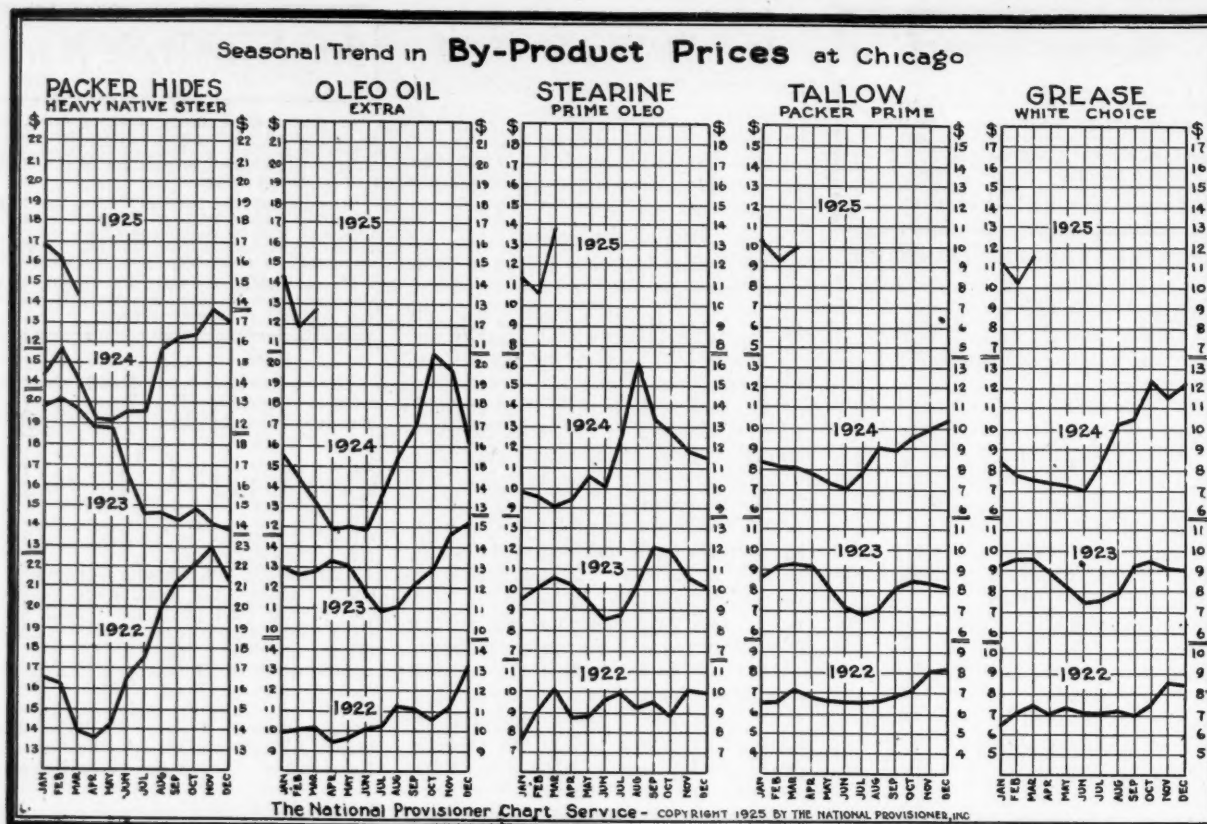
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[This chart in THE NATIONAL PROVISIONER CHART SERVICE series shows the trend in prices of by-products during 1925 with comparisons for the three years previous.]

Packer hides have shown a steady downward trend since the beginning of the year. This has been contributed to by the grubby take-off during February and March. A determined effort has been made to secure higher prices for April slaughter, but with little success so far. The movement of hides has been good at the lower price levels.

The market on extra oleo oil has been in a very unsatisfactory condition. A severe decline took place and, although a slightly upward tendency was evident during March, the situation is still discouraging. The plentiful supply and low price of butter has had a demoralizing effect on this market.

The consuming demand for prime oleo stearine has been rather light, but the market on this product showed a sharp upward price trend during the past month.

Prime packers tallow showed a price decline during February but again showed strength in March during which time there was a good steady market. Packers have been successful in keeping stocks well cleaned up at fairly steady prices. This market has been well supported by the limited supply and good price for lower grade greases.

Choice white grease has been active and has recovered sharply from the price decline suffered during the second month of the year. Foreign buyers have been purchasing this product in round lots, processing it, and selling it as Dutch lard at a sharp discount under American lard prices. The sale of choice white grease in large quantities to foreign buyers has furnished them a weapon to use against the sale of refined lard. This has been one reason why stocks of lard have shown so little reduction in this country.

There is little similarity between the price trends in these by-products during the current year and those of the three years previous.

BRITISH PROVISION CABLE.

The Liverpool provision market for the week ending April 18, 1925, remained quiet, says Trade Commissioner E. C. Squire in his weekly cable to the U. S. Department of Commerce. Prices were as follows per cwt.: Hams, 102@110s; Cumberlands, 92@98s; Wiltshires, 95@102s; bellies, 110@116s; picnics, 69@74s.

Spot lard was firmer, prices ranging from 86@87s per cwt. Danish bacon quiet, around 117@122s per cwt.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending April 18, 1925, amounted to 3,300 metric tons. The entire amount went to England, according to cable reports to the U. S. Department of Commerce.

GERMAN PROVISION MARKET.

Lard receipts at Hamburg, Germany, during the week ending April 18, 1925, were smaller, according to Trade Commissioner E. C. Squire in his weekly cable to the U. S. Department of Commerce. Inland stocks were light and demand was poor in Hamburg. Spot lard, \$38.75@39.00 per 100 kilos.

Extra oleo oil firm and demand fair, bringing \$30.00@32.00 per 100 kilos. Extra oleo stock about the same, prices ranging from \$30.50@32.50 per 100 kilos.

Livestock receipts were smaller on account of the holidays. Receipts at 20 German markets during the week were as follows: Cattle, 11,000; calves, 14,500; hogs, 50,800; sheep, 4,900.

DUTCH PROVISION MARKET.

Lard stocks on the Rotterdam, Holland, market for the week ending April 18, 1925, were fair, and demand was fair, says Trade Commissioner E. C. Squire in his weekly cable to the U. S. Department of Commerce. Neutral lard stocks were light, with demand fair at 106@110 Guildens per 100 kilos. Extra oleo oil stocks were heavy and demand fair, prices ranging from 75@79 Guildens per 100 kilos. Supplies of extra oleo stock were light with fair demand at 77@79 Guildens per cwt.

LARD AND GREASE EXPORTS.

Exports of lard from New York, April 1 to April 22, were 20,096,012 lbs.; tallow, 40,000 lbs.; greases, 3,442,600 lbs.; stearine none.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Weak—Liquidation—Hedge Pressure — Limited Demand — Weakness Hogs—Foreign Interest Improving.

The market for hog products the past week continued to display a very heavy undertone, under persistent liquidation, commission house selling, and at times pressure from packers, presumably hedging. It was also influenced to some extent by the weakness in live hogs.

Irregularity in grains, and a continued disappointing cash trade, together with more liberal hog receipts than generally expected, appeared to be the main causes, however, of the price developments.

Packers Moderate Buyers.

On the sharp break, packers were moderate buyers, presumably against cash sales, and small bulges developed on reports of some improvement in foreign interest. But the market lacked the recent aggressive speculative demand, and appeared to be running away from predictions of heavy deliveries to be made on May lard contracts.

The lard market showed a loss of \$1.30 to \$1.35 from the month's highs, and a decline of about \$2.50 from the season's top, while ribs were off \$2.50 to \$3.00 from the extreme highs, and bellies \$3.75 from the season's best levels. Live hogs at Chicago were down to an average of \$12.30, compared with the recent top of around \$14.00, but the present live hog level is still well above that of a year ago, when the price was around \$7.50.

The irregularity in the grain markets has been more or less unsettling to hog products, but the chief cause of the weakness has been disappointing foreign trade, and the apparent active competition that lard has been experiencing in the domestic trade, owing to its premium over compound.

British Lard Demand Better.

During the last week or so, British demand for lard has improved slightly and a fair volume of business been put through, but while there have been rumors of a better continental trade, these have lacked definite confirmation. In fact, many exporters refute the claims.

The marketing of hogs in central Europe, and other live stock, continues on a comparatively large scale, apparently the result of high feeding costs, and this, with the relative cheapness of oil substitutes on the other side, appears to have eaten into the world lard demand. As far as can be learned, no appreciable inroads are being made on the stocks, and the much-talked-of lard shortage has thus far failed to materialize.

In many quarters, expectations are that 20- to 25,000,000 lbs. of lard will be delivered on May contracts, and in some packing quarters it is said that the deliveries will be taken care of. In other packing quarters, estimates on the possible deliveries run as high as forty million pounds, and there is the fear that the speculative element will, in the mean, even up their commitments before first delivery day.

Demand for meats has been fairly good, owing to continued rather cool weather in the eastern part of the country, but the drought in Texas and other parts of the southwest has been so much against vegetation that it has tended to bring about some increase in the marketings of live stock.

Hog Receipts Increased.

The receipts of hogs at leading western markets for the week ended April 18th were about 511,000 head against 451,000 the previous week and 596,000 for the same week last year. Since February 21, receipts have been about 4,323,000 compared with 5,696,000 the same time last year. One authority placed the slaughtering of hogs for the week ended April 18 at 527,000 and for the summer season to date at 3,744,000 against 5,458,000 the same time last year.

The exports of hog products for the week ended March 18th follow:

	Pork, brls.	Lard, lbs.	Meats, lbs.
Liverpool	2,079,000	4,392,000	
London	1,177,000	1,575,000	
Glasgow	49,000	529,000	
Bristol	157,000	439,000	
Other English ports	1,496,000	281,000	
Antwerp	135	405,000	108,000
Germany	271,000		
Holland	273,000	13,000	
France	55,000		
Other Con. ports	535	1,214,000	685,000
Elsewhere	50	215,000	
Total	720	7,391,000	10,552,000

The following table shows the number of hogs packed at Chicago since February

21 to date in the years named, to 1920:

1925.....	756,000	1922.....	863,000
1924.....	1,149,000	1921.....	841,000
1923.....	1,258,000	1920.....	663,000

PORK—The market was easier, though demand was fair, with prices influenced by declining prices in hog products. At New York mess was quoted at \$40.50; family, \$38.00@41.00, and fat backs \$35.00@41.00.

At Chicago mess was quoted at \$38.00, with undertone weak.

LARD—The market continued very heavy, following weakness in the future markets, with domestic trade moderate, and, although foreign demand improved slightly, no general European interest was noticeable. At New York prime western quoted at 16.00@16.10c; middle western, 15.15@15.95c; city, 15.34c; refined, continent, 16.34@17c; South America, 18c; Brazil kegs, 19c; compound, 13.34@13.34c.

At Chicago regular lard in round lots was quoted at .02½ over May; loose lard, .50 under May; leaf lard .40 under May.

BEEF—The market was reported dull, but prices were steady with mess New York, \$19.00@20.00; packet, \$19.00@20.00; family, \$22.00@24.00; extra India mess, \$35.00@36.00; No. 1 canned corned beef, \$2.75; No. 2, six pounds, \$17.50; pickled tongues, \$55.00@65.00, nominal.

SEE PAGE 37 FOR LATER MARKETS.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending April 18, 1925, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.				
	Week ending Apr. 18, 1925	Apr. 11, 1925	Apr. 4, 1925	July 1, '24 to Apr. 10, '25*
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,004	1,214	3,059	231,301
To Belgium				9,944
Germany				676
Netherlands				2,120
United Kingdom	1,828	821	2,562	190,984
Other Europe ..	20			2,907
Canada	66	163	128	6,135
Cuba	68	195	347	12,577
Other countries ..	22	35	22	5,958
Bacon, Including Cumberlands.				
Total	3,900	4,658	4,103	209,536
To Belgium	108	52	152	6,484
Germany		175	100	22,335
Netherlands	12			7,849
United Kingdom ..	3,367	3,959	3,755	116,184
Other Europe ..	410	463	20	28,788
Canada		1		2,332
Cuba		1	68	22,532
Other countries ..	2	3	8	3,032
Lard.				
Total	7,171	10,442	6,353	641,321
Germany	410	30	796	215,309
Netherlands	182	4,076	796	44,642
United Kingdom ..	276	214	266	44,642
Other Europe ..	3,602	3,896	2,385	104,898
Canada	904	489	697	70,390
Cuba			102	7,066
Other countries ..	1,384	1,228	1,582	69,367
	323	500	405	49,620
Pickled Pork.				
Total	197	254	104	21,612
To Belgium	27			225
Germany		2		450
Netherlands				174
United Kingdom ..	5	15	4	2,724
Other Europe ..	10	97		2,215
Canada	114	97	20	4,311
Cuba		13	30	2,623
Other countries ..	41	30	50	8,893

WEEK ENDING APRIL 18, 1925.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Boston	4		2	1
Detroit	321	338	105	
Port Huron				113
Key West	66	1	1,188	
New Orleans	24	2	503	41
New York	141	3,336	4,554	37
Philadelphia			58	
Portland, Me.	1,448	223	761	5

*Revised to March 31, including exports from all ports.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

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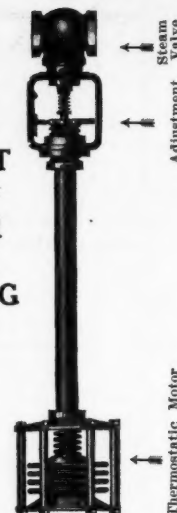
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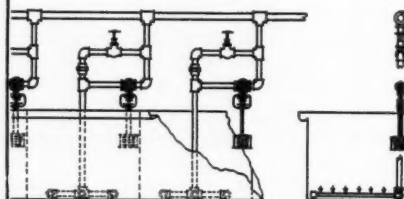
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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow the past week has been a little more active, and has been steadier. While Eastern soapmakers and consumers were still inclined to hold off, a prominent mid-western soapmaker entered the market, and picked up 750,000 to 1,000,000 lbs. of New York extra, on a basis of 8½¢, or ¼¢ to ¼¢ better than recent quotations.

This had a steadying influence on the market, and absorbed some surplus material that was available, but it was noticeable that other important consumers were not inclined to follow the upturn, and as a result the market again lapsed into dullness.

Sentiment on the whole continued quite mixed, but reports during the week indicated that the soap trade on the whole was a little better in spots. At New York special was quoted at 8½¢, extra at 8½¢ and edible at 10½¢@10¾¢.

At Chicago the market was rather quiet but steady with prime packer quoted at 9½¢; No. 1 at 9@9¼¢; No. 2 at 8¼¢@8½¢; fancy, 9¾¢; and edible, 9¾¢.

At the London auction on April 22nd 1,358 casks were offered of which 635 were sold, at prices six pence to two shillings lower than two weeks ago, with mutton quoted at 44s@45s 6d, beef at 44s@44s 9d, and good mixed at 44s.

At Liverpool Australian tallow was sixpence lower than the previous week with prime quoted at 45s 6d, and good mixed at 44s 6d.

STEARINE—The market the past week has been very dull and about steady with no business of importance noted; oleo New York, 12½¢ asked and oleo Chicago relatively firm and held at 14¢.

OLEO OIL—The market was dull and easier with limited interest from all directions, rather fair offerings and with sentiment inclined toward lower prices. At New York extra was quoted at 12½¢ asked; medium, 11½¢ asked, and lower grades at 11¼¢ asked.

At Chicago extra was quoted at 12¼¢.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—A firmer market with a fair demand and a slightly firmer tone in the raw material was noted the past week. At New York edible quoted at 19½¢; extra winter, 18½¢; extra, 15½¢; extra No. 1, 13½¢; No. 1, 13¢ and No. 2 at 12½¢.

NEATSFOT OIL—A firmer market with limited offerings and a fair demand with little betterment in raw material was reported. At New York pure was quoted at 14¼¢; extra, 13½¢; No. 1, 13¢ and cold pressed at 17¼¢.

GREASES—A rather dull trade again featured the grease market the past week. Sellers, however, were firm in their ideas, while buyers were still inclined to hold off and await developments. As a result the volume of business was not important. The market was steadier, influenced somewhat by a slightly better feeling in tallow.

At New York yellow was quoted at 8¾¢@8½¢; choice house, 8¼¢@8½¢; A white, 9¼¢@9½¢; B white, 8½¢@9¢, and choice white 13¼¢.

At Chicago, sales were reported of choice white grease, shipment steamer April 24th, at \$31.25 and sales of 200 tierces, steamer May 2nd, at \$31.00 c.i.f. Rotterdam. Packers offerings choice white grease first half May at \$30.50, or sellers option May at \$30.25, c.i.f. Rotterdam, with no buyers.

At Chicago brown was quoted at 8¼¢; yellow 8¼¢@8½¢; B white, 9@9½¢; A white, 10¢ and choice white 12@12¼¢.

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, included both domestic consumption and exports for January, February and March, 1925, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS			
ON HAND			
(A) (1) PRODUCED			
	1924	1925	
	Pounds	Pounds	
January	227,689,000	194,189,000	
February	188,348,000	161,097,000	
March	177,602,000	114,566,000	
Total	593,639,000	470,452,000	
CONSUMED			
(B) (2) Exports			
January	136,153,858	80,545,775	
February	102,396,223	61,475,724	
March	102,955,004	Not available	
Total	341,505,085	Not available	
(C) Domestic			
January	86,745,142	61,988,225	
February	71,471,777	60,998,276	
March	57,534,960	Not available	
Total	215,751,915	Not available	
TOTAL			
January	222,896,000	142,534,000	
February	173,808,000	122,474,000	
March	160,490,000	116,399,000	
Total	557,257,000	381,407,000	
(D) STOCKS HELD END OF MONTH			
On hand beginning year	49,340,000	61,040,000	
January	54,130,000	112,704,000	
February	68,610,000	151,927,000	
March	85,722,000	150,094,000	

(A) Includes entire production, both neutral and other edible by federal inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stock held in cold storage plants and packing house plants only.

(1) Source:—Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

Packinghouse By-Products

Blood.

Chicago, April 23, 1925.

The blood market is very quiet. There is not much demand, sellers asking \$3.35-3.40.

	Unit ammonia.
Ground	\$3.25@3.35
Crushed and unground	3.00@3.15

Digester Hog Tankage Materials.

The digester hog tankage market is about steady. Production is lighter. Some producers have advanced their ideas, but buyers do not seem willing to follow.

	Unit ammonia.
Ground, 10 to 12%, ammonia	\$3.50@3.60
Unground, 11 to 13%, ammonia	3.25@3.35
Unground, 7 to 10%, ammonia	2.75@3.15

Fertilizer Tankage Materials.

This market has quieted down somewhat, as the season is getting late. Buyers have largely withdrawn from the market.

	Unit ammonia.
High grade, ground, 10-12%, ammonia	\$2.75@2.85
Lower grade, ground, 6-9%, ammonia	2.40@2.65
Medium to high grade, unground	2.25@2.30
Lower grade, unground	@2.15
Hoof meal	2.65@2.75
Grinding hoofs, pigs toes, dry	30.00@33.00

Bone Meals.

The bone meals market is about steady. Bone meals are not in season.

	Per ton.
Raw bone, meal	\$20.00@32.00
Steam, ground	23.00@25.00
Steam, unground	20.00@22.00

Cracklings.

This market is firm; not much material around, and there is sufficient buying to take care of the accumulation.

	Per ton.
Pork, according to grease and quality	\$55.00@70.00
Beef, according to grease and quality	30.00@40.00

Bones, Horns and Hoofs.

This market is steady. Hoofs are reported as last sold at \$30.00.

	Per ton.
Horns, unassorted	\$30.00@35.00
Hoofs, unassorted	30.00@35.00
Round shin bones, unassorted	47.50@52.50
Flat shin bones, unassorted	31.00@32.00
Thigh bones, unassorted	50.00@55.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The glue and gelatin stock market is steady. Jaws, skulls and knuckles, \$30.00@31.00; junk bones, \$25.00.

	Per ton.
Calf stock	\$29.00@30.00
Edible pig skin strips	115.00@120.00
Rejected manufacturing bones	35.00@40.00
Horn piths	25.00@30.00
Cattle jaws, skulls and knuckles	31.00@32.00
Junk and hotel kitchen bones	26.00@28.00
Sinews, pizles and hide trimmings	19.00@21.00

Animal Hair.

The hog hair market is firm; not much material around.

Coil dried, lb	2½@3½
Processed, lb	6½@8½
Dyed	7½@11
Cattle switches (110 to 100) each	2½@3½
Horse tails, each	45@55
Horse mane hair, green, lb	11@12
Unwashed dry horse mane hair, lb	18@19
Pulled horse tail hair, lb	50@55

Pig Skin Strips.

The market is quiet, sales of No. 1, 7½¢, No. 2 and No. 3 edible fresh frozen mostly 6¢ per lb. basis Chicago.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 21, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76@3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks 2,000 lbs., 9½¢@9¾¢ lb.; olive oil foots, 9¾¢@9½¢ lb.; East Indian Cochin cocoanut oil, 15½¢ lb.; Cochin grade cocoanut oil, domestic, 11½¢@11¾¢ lb.; Ceylon grade cocoanut oil, 11¢@11¼¢ lb.

Prime summer yellow cottonseed oil, 12½¢@12¾¢ lb.; soya bean oil, 14¾¢ lb.; red oil, 11¾¢@12¼¢ lb.

Extra tallow, f.o.b. seller's plant, 8¾¢ lb.; dynamite glycerine, nominal, 18½¢ lb.; saponified glycerine, nominal, 13¾¢ lb.; crude soap glycerine, nominal, 12¼¢ lb.; chemically pure glycerine, nominal, 18½¢ lb.; prime packers grease, nominal, 8¼¢@8¾¢ lb.

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COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1924, and January, February and March, 1925, with comparisons for last season, based upon Federal census reports, has been prepared by Aspcgren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons received—	1924-25.	1923-24.
On hand beginning of season...		21,711	12,780
August		134,656	165,313
September		601,408	547,951
October		1,187,993	979,569
November		1,069,328	666,167
December		729,055	368,676
January		573,746	247,132
February		209,915	149,175
March		103,158	81,292

Total 4,460,970 3,218,061

	Tons crushed—	1924-25.	1923-24.
August		63,541	55,066
September		313,791	249,208
October		707,221	661,201
November		708,903	602,167
December		689,996	429,234
January		698,873	405,639
February		508,773	340,760
March		376,002	233,848

Total 4,129,100 2,977,153

	On hand end of month	1924-25.	1923-24.
August		92,826	123,003
September		380,443	421,746
October		855,128	739,947
November		1,184,803	803,947
December		1,223,863	741,849
January		898,671	578,301
February		599,626	386,018
March		324,782	233,462

Tons, 1924-25. Tons 1923-24. Actual

Estimated seed receipts at crude mills season 1924-25	4,770,713	3,320,648
On hand beginning of season	21,711	12,780

Total	4,792,424	3,333,424
Of which is so far crushed	4,129,100	2,977,153
Destroyed at mills	7,088	7,446
Seed on hand	324,782	233,462
Seed still to be received	331,454	113,373

524,782 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 87,344,600 lbs. crude oil, which at 9 per cent refining loss, equals 88,965,486 lbs. refined oil, or 221,663 barrels.

331,454 tons seed still to be received at 300 lbs. crude oil per ton is equivalent to 99,436,200 lbs. crude oil, which at 9 per cent refining loss, equals 90,496,942 lbs. refined oil, or 226,217 barrels.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	Pounds produced—	1924-25.	1923-24.
On hand beginning of season		2,613,014	2,900,209
August		17,922,241	15,182,239
September		91,756,142	70,469,701
October		210,340,747	196,944,681
November		231,359,133	178,402,272
December		208,471,066	126,667,702
January		120,519,497	101,519,497
February		157,904,611	101,314,571
March		116,383,944	68,314,574

Total 1,248,159,471 879,715,437

The Blanton Company

St. Louis, U. S. A.

Refiners of

Peanut Oil

Give Us Inquiries on Tank Cars

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Selling Agencies at

New York Philadelphia Pittsburgh
Memphis

Yopp's Code, Eighth Edition

	1924-25.	1923-24.
August	16,288,528	13,893,626
September	72,068,034	56,236,838
October	184,831,800	151,114,335
November	213,721,576	134,688,485
December	207,614,850	129,178,419
January	187,057,503	114,863,948
February	153,271,597	104,248,199
March	148,929,939	84,140,852

Total 1,183,783,836 788,314,702

	On hand end of month.	1924-25.	1923-24.
August		4,246,727	4,188,813
September		23,934,835	18,421,676
October		49,443,782	63,252,022
November		67,081,339	107,015,809
December		68,937,546	104,505,002
January		92,288,616	110,160,041
February		96,021,630	107,227,013
March		64,375,635	91,400,735

DISTRIBUTION CRUDE OIL HOLDINGS.

	Aug. 1, 1924.	Aug. 31, 1924.
At mills	2,613,014	4,246,727
At refineries	1,137,689	608,707
In transit to refineries and consumers	302,000	3,490,260
Total	4,052,703	8,414,694

	Sept. 20, 1924.	Oct. 31, 1924.
At mills	23,934,835	49,443,782
At refineries	2,060,137	5,455,941
In transit to refineries and consumers	17,515,120	27,908,575
Total	44,115,092	82,808,298

	Nov. 30, 1924.	Dec. 31, 1924.
At mills	67,081,339	63,937,546
At refineries	9,310,412	10,124,846
In transit to refineries and consumers	30,398,500	26,457,645
Total	106,790,401	100,520,037

	Jan. 31, 1925.	Feb. 28, 1925.
At mills	92,288,616	96,021,630
At refineries	5,890,807	10,441,317
In transit to refineries and consumers	22,817,560	19,381,860
Total	120,997,033	126,744,807

	Mar. 31, 1925.
At mills	64,375,635
At refineries	7,887,195
In transit to refineries and consumers	16,904,720
Total	89,167,550

89,167,550 lbs. crude oil at 9 per cent refining loss equals 81,142,470 lbs. refined oil, or 202,856 barrels.

CRUSH PER TON.

During August, 63,541 tons seed produced 17,922,241 lbs. crude oil, equivalent to 282.1 lbs. per ton, or 14.1%, compared to 13.8% last year.

During September, 313,791 tons seed produced 91,756,142 lbs. crude oil, equivalent to 292.4 lbs. per ton, or 14.6%, compared to 14.1% last year.

During October, 707,221 tons seed produced 210,340,747 lbs. crude oil, equivalent to 297.4 lbs. per ton or 14.9%, compared to 14.8% last year.

During November, 708,903 tons seed produced 231,359,133 lbs. crude oil, equivalent to 300.9 lbs. per ton or 15.0%, compared to 14.8% last year.

During December, 689,996 tons seed produced 208,471,066 lbs. crude oil, equivalent to 303.6 lbs. per ton or 15.2%, compared to 14.8% last year.

During January, 698,873 tons seed produced 210,519,497 lbs. crude oil, equivalent to 301.1 lbs. per ton or 15.1%, compared to 14.9% last year.

During February, 508,773 tons seed produced 157,904,611 lbs. crude oil, equivalent to 310.4 lbs. per ton or 15.5%, compared to 14.9% last year.

During March, 576,002 tons seed produced 116,383,944 lbs. crude oil, equivalent to 307.9 lbs. per ton or 15.4%, compared to 14.6% last year.

Total—1,248,159 tons seed produced 1,245,546,457 lbs. crude oil, equivalent to 301.7 lbs. per ton or 15.1%, compared to 14.7% last year.

REFINED OIL.

	Pounds produced—	1924-25.	1923-24.
On hand beginning of season		106,790,402	138,112,489
August		11,144,121	12,060,749
September		58,929,729	40,780,819
October		154,222,821	122,128,066
November		178,831,260	113,330,049
December		187,845,777	107,048,788
January		175,255,265	110,195,829
February		136,276,126	90,266,409
March		140,531,227	75,329,089

Total 1,149,935,958 810,138,287

	Delivered consumers—	1924-25.	1923-24.
August		63,742,461	61,488,684
September		32,787,548	67,801,846
October		131,151,763	92,385,614
November		112,231,334	86,590,808
December		95,030,027	59,252,284
January		104,679,270	81,712,822
February		91,016,855	60,593,604
March		117,322,307	64,906,099

Total 777,961,365 594,735,721

	On hand end of month.	1924-25.	1923-24.
August		54,201,292	68,690,554
September		50,343,673	41,649,527
October		73,414,731	71,391,160
November		140,114,657	98,131,190
December		232,930,407	146,827,664
January		303,506,402	175,310,671
February		348,675,673	204,983,476
March		371,974,593	215,402,566

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, 1924.	Aug. 31, 1924.
At refineries	95,422,507	46,026,795
At other places	3,406,674	2,732,340
In transit from refineries	7,970,451	5,442,157
Total	106,799,632	54,201,292

	Sept. 30, 1924.	Oct. 31, 1924.
At refineries	40,298,166	66,215,844
At other places	5,982,118	3,168,474
In transit from refineries	4,063,389	4,030,413
Total	50,343,673	73,414,731

	Nov. 30, 1924.	Dec. 31, 1924.
At refineries	131,510,561	221,372,694
At other places	3,725,689	5,898,753
In transit from refineries	4,880,427	5,658,969
Total	140,114,657	232,930,407

	Jan. 31, 1925.	Feb. 28, 1925.
At refineries	287,881,446	335,004,812
At other places	8,683,496	9,100,361
In transit from refineries	6,941,400	4,660,500
Total	303,506,402	348,765,673

	Mar. 31, 1925.
At refineries	358,823,817
At other places	7,639,922
In transit from refineries	5,510,854
Total	371,974,593

AVERAGE REFINING LOSS.

During August, 12,592,313 lbs. crude oil yielded 11,144,121 lbs. refined oil—11.50% loss compared to 8.28% loss last year.

During September, 63,945,518 lbs. crude oil yielded 58,929,729 lbs. refined oil—7.84% loss compared to 7.73% loss last year.

During October, 165,086,009 lbs. crude oil yielded 154,222,821 lbs. refined oil—6.92% loss compared to 8.53% loss last year.

During November, 195,560,134 lbs. crude oil yielded 178,831,260 lbs. refined oil—8.51% loss compared to 9.14% loss last year.

During December, 204,030,307 lbs. crude oil yielded 187,845,777 lbs. refined oil—7.93% loss compared to 8.93% loss last year.

During January, 191,170,496 lbs. crude oil yielded 175,255,265 lbs. refined oil—8.33% loss compared to 10.52% loss last year.

During February, 149,390,161 lbs. crude oil yielded 136,276,126 lbs. refined oil—8.77% loss compared to 10.93% loss last year.

During March, 194,541,146 lbs. crude oil yielded 140,531,227 lbs. refined oil—9.06% loss compared to 9.62% loss last year.

Total—1,136,916,084 lbs. crude oil yielded 1,043,136,326 lbs. refined oil—8.25% loss compared to 9.42% loss last year.

REFINED OIL—Summary in barrels of 400 pounds.

	Produced—	1924-25.	1923-24.
Old crop stock		206,909	345,281
August		27,860	30,167
September		147,324	101,902
October		385,557	305,320
November		447,328	283,325
December		469,615	299,872
January		438,138	275,490
February		340,690	225,666
March		351,328	188,322

Total 2,874,839 2,025,345

	Consumed—	1924-25.	1923-24.
August		159,356	203,722
September		159,968	169,504
October		327,879	230,964
November		280,578	216,477
December		237,576	148,131
January		261,698	204,282
February		227,542	151,484
March		293,306	102,275

Total 1,944,903 1,486,839

	1924-25.	1923-24.
Refined oil on hand	929,936	538,506
Seed on hand will produce	221,063	155,831
Crude oil on hand will produce	202,856	246,778
Seed still to be rec. will produce	226,217	77,000
Total	1,580,072	1,018,114

Less approximate carry over for end of season Aug. 1, 1925..... 500,000 *280,512

Available for coming four months	1,080,072	728,612
Mo. avg. cons. for first 8 mo....	*243,113	*185,856
Mo. avg. cons. for coming 4 mo....	*270,168	*182,153
Mo. avg. cons. for all 12 mo....	*252,131	*184,621

*Actual. †Available.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Moderately Active—Switching Continues—Undertone Easier—Sentiment Mixed—Cash Trade Slower—Crude Tight—Tender Day Awaited.

A moderate daily turnover has been the feature of the cotton oil market on the New York Produce Exchange the past week. The outstanding feature has been the persistent evening up in the May delivery prior to tender-day, and the switching from May to the distant months.

This has been on in volume, and has had a tendency to weaken the market, coupled with the continued weakness in lard.

Commission Houses Sold May.

Commission houses have been persistent sellers of May outright, against purchases of July and Sep., and the May discount went to .50 under July and .81 under Sep., the widest thus far. Refiners' brokers were steady buyers of May, partly in the way of transferring hedges to the later months, while the trade throughout the balance of the list has been more or less mixed with nothing significant in the buying or in the selling.

There was some buying of lard against sales of cotton oil in the way of undoing spreads when the difference of the May deliveries narrowed to less than four cents a pound.

The Government report was bearishly construed, the trade having been too optimistic as to the March estimates, but the distribution in March, at 293,000 bbls. against 162,000 last year, was large, and resulted in a reduction of 231,000 bbls. in the visible stocks during the month. This brought the total stock down to 1,359,000 bbls. against 951,000 a year ago.

The May delivery broke the eleven cent mark at one time, and at the lows, prices were off about .35 from the month's highs, with May off 1.41 from the season's top, July showing a loss of 1.32, Sep. a decline of about .60, and October about .50 from the season's best levels.

Look for Liberal Tenders.

The prospects for liberal tenders appeared to have an unsettling effect and, although there was nothing definite, it was quite noticeable that one of the leading refiners was not showing any anxiety in

covering May commitments, leading to a general belief that the outlook was for between 15,000 and 25,000 bbls. to be delivered on May contracts. Where this oil will go to is still a question, although some figure that cash interests will take in part of the deliveries, and that a market will be found for the oil among the Maine fish-packing trade a little later in the year.

The crude markets continue to show independent strength, the southeast holding around ten cents; the Valley fluctuating between 9 3/4 and 10c, and Texas 9 3/4 @ 9 3/8c. May oil, at about a cent a pound over southeast crude, appeared ridiculously low, especially as a favorable hedging differential would be 2 to 2 1/4c per lb., but the crude supplies appear to be pretty well marketed. This probably

accounts to some extent for the limited influence that the crude market has been having upon the future market for some weeks past.

Cash Demand Quieter.

Cash demand for both oil and compound has been somewhat quieter. The declining tendency in oil, and the weakness in lard, together with liberal stocks of oil, have made for a holding off policy, and brought about hand-to-mouth trading. However, deliveries are going forward against old sales at a good pace, and in some quarters it is predicted that April consumption will closely approximate that of March, or upwards of a quarter million barrels, against 187,000 in April last year. At the same time, consumers are eat-

Statistics of Cottonseed and Products

Cottonseed received, crushed, and on hand, and cottonseed products manufactured, shipped out, on hand, and exported covering the eight-month period ending March 31, 1925 and 1924.

Cotton seed received, crushed, and on hand (tons):

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to March 31		Aug. 1 to March 31		March 31.	
	1925	1924	1925	1924	1925	1924
United States	4,439,259	3,205,275	4,129,100	2,977,153	324,782	233,402
Alabama	229,219	120,325	222,623	115,402	7,885	5,375
Arkansas	298,881	167,331	288,804	161,763	10,127	6,214
Georgia	383,177	210,516	365,190	202,332	21,894	9,104
Louisiana	149,590	112,469	149,030	106,324	530	6,149
Mississippi	415,780	245,124	383,726	228,400	32,806	17,222
North Carolina	272,183	313,745	256,068	290,326	16,467	23,715
Oklahoma	461,150	217,837	396,407	213,484	64,982	4,552
South Carolina	214,503	189,809	208,982	181,140	6,152	9,308
Tennessee	264,099	166,709	240,489	155,813	24,261	8,952
Texas	1,526,199	1,302,889	1,408,699	1,187,612	123,570	123,408
All other	224,508	158,321	209,073	134,557	16,108	19,463

* Includes seed destroyed at mills but not 21,711 tons and 12,786 tons on hand August 1, nor 104,444 tons and 106,981 tons reshipped for 1925 and 1924, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item	Season	On hand		Produced Aug. 1		Shipped out Aug.		On hand
		Aug. 1	Mar. 31.	to Mar. 31.	1 to Mar. 31.	1 to Mar. 31.	Mar. 31.	
Crude oil	1924-5	4,052,703	1,245,546,457	1,183,783,836	*89,167,550			
(pounds)	1923-4	5,103,348	878,815,228	788,314,702	109,436,128			
Refined oil	1924-5	2108,799,632	**1,043,136,320	672,025,798	*371,974,503			
(pounds)	1923-4	138,112,489	1,882,007	1,749,818	215,402,569			
Cake and meal	1924-5	41,620	1,365,286	1,242,157	172,895			
(tons)	1923-4	49,766	1,182,379	1,055,461	160,433			
Hulls	1924-5	33,515	447,642	768,878	94,379			
(tons)	1923-4	15,615	792,294	716,374	129,320			
Linters	1924-5	53,410	602,089	499,677	168,977			
(500-lb. bales)	1923-4	27,565	67,625	53,820	13,805			
Hull fiber	1924-5	7,265	25,937	31,567	1,635			
(500-lb. bales)	1923-4	7,265	27,768	25,100	7,312			
Grabbots, motes, etc.	1924-5	4,644	21,205	15,170	7,700			
(500-lb. bales)	1923-4	1,605						

* Includes 1,137,689 and 7,887,195 pounds held by refining and manufacturing establishments and 302,000 and 16,904,720 pounds in transit to refiners and consumers August 1, 1924 and March 31, 1925, respectively.

† Includes 3,406,674 and 7,639,922 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,970,451 and 5,510,854 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1924 and March 31, 1925, respectively.

** Produced from 1,136,916,984 pounds crude oil.

Exports of cottonseed products* for eight months ending March 31: Crude oil, 1925, 19,414,141 lbs.; 1924, 20,658,547 lbs.; refined oil, 1925, 21,774,658 lbs.; 1924, 10,268,241 lbs.; cake and meal, 1925, 398,639 tons; 1924, 92,007 tons; linters, 1925, 124,803 running bales; 1924, 65,041 running bales.

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Agents in Principal Eastern Cities

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

ing into their stocks, which should prove to be a healthy condition. The season of the year is rapidly approaching when salad oils and salad dressings will be in greater demand, and begin to cut some figure in the market.

The census bureau report on cottonseed and its products was as follows:

COTTONSEED.		
1924-25	1923-24	
Stock August 1, tons.....	22,000	22,000
Received at mills 8 months.....	4,439,000	3,205,000
Crushed, same time.....	4,129,000	2,977,000
On hand, March 31st.....	325,000	233,000

CRUDE OIL.		
Stock August 1, lbs.....	4,053,000	5,103,000
Produced 8 months.....	1,245,546,000	876,815,000
Shipped out same time.....	1,183,783,000	788,315,000
Stock March 31st.....	89,168,000	109,436,000

REFINED OIL.		
Stock August 1, lbs.....	106,300,000	138,112,000
Produced 8 months.....	1,043,036,000	672,026,000
Stock March 31st.....	371,975,000	215,403,000
Crude oil exports to date, lbs.....	19,414,000	20,659,000
Refined oil ex. to date, lbs.....	21,775,000	10,268,000

REFINED COTTONOIL CONSUMPTION.		
1924-25	1923-24	
Stock July 31st, lbs.....	106,800,000	138,112,000
Produced 8 months.....	1,043,136,000	672,026,000
Total supply.....	1,149,936,000	810,128,000
Stock Mar. 31st.....	371,975,000	215,403,000
Cons., dom., export 8 months.....	777,961,000	594,735,000
Equal in barrels.....	1,945,000	1,486,000

COTTONSEED OIL—Market transactions.

Friday, April 17, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1100	a 1140
April.....			1110	a 1135
May.....	3100	1125 1118	1119	a 1120
June.....			1150	a 1152
July.....	4400	1169 1163	1168	a 1169
Aug.....	800	1181 1178	1185	a 1188
Sept.....	6500	1199 1190	1199	a 1200
Oct.....	1300	1181 1170	1181	a 1182
Nov.....	100	1100 1100	1090	a 1110
Total sales, including switches, 26,200 P.				
Crude S. E. 10-10½c.				

Saturday, April 18, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1100	a 1140
April.....			1100	a 1130
May.....	5000	1120 1115	1115	a 1116
June.....			1130	a 1142
July.....	600	1165 1159	1158	a 1160
Aug.....			1173	a 1176
Sept.....	3900	1191 1188	1187	a 1188
Oct.....			1163	a 1170
Nov.....			1075	a 1105
Total sales, including switches, 17,700 P.				
Crude S. E. 10 Bid.				

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

BROKERS EXCLUSIVELY

VEGETABLES OILS

In Barrels or Tanks

Hardened Edible Coconut Oil

COTTON OIL FUTURES

On the New York Produce Exchange

Monday, April 20, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1110	a 1110
April.....			1110	a 1130
May.....	13000	1115 1099	1113	a 1115
June.....			1130	a 1142
July.....	6700	1156 1142	1154	a 1158
Aug.....	100	1163 1163	1165	a 1175
Sept.....	5800	1187 1174	1187	a 1188
Oct.....	200	1160 1160	1165	a 1167
Nov.....			1085	a 1110
Total sales, including switches, 27,200 P.				
Crude S. E. 10 nom.				

Tuesday, April 21, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1100	a 1115
April.....			1100	a 1115
May.....	3900	1100 1106	1106	a 1109
June.....			1120	a 1140
July.....	3200	1155 1148	1153	a 1154
Aug.....			1168	a 1174
Sept.....	3400	1186 1182	1184	a 1185
Oct.....	100	1165 1165	1160	a 1170
Nov.....			1100	a 1101
Total sales, including switches, 15,000 P.				
Crude S. E. 10 Asked.				

Wednesday, April 22, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1090	a 1107
April.....			1090	a 1107
May.....	6500	1106 1102	1102	a 1103
June.....			1118	a 1130
July.....	900	1155 1152	1151	a 1153
Aug.....			1166	a 1170
Sept.....	4300	1186 1182	1182	a 1185
Oct.....			1151	a 1165
Nov.....	300	1100 1095	1080	a 1100
Total sales, including switches, 21,800 P.				
Crude S. E. 9½-10c.				

Thursday, April 23, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot.....			1098	a 1098
April.....			1085	a 1100
May.....	1100	1098 1091	1092	a 1092
June.....			1110	a 1140
July.....			1150	a 1142
Aug.....			1166	a 1162
Sept.....			1178	a 1177
Oct.....			1155	a 1152
Nov.....			1081	a 1105

SEE PAGE 37 FOR LATER MARKETS.

COCONUT OIL—An inactive demand continued to feature the market, but offerings were limited and firmly held, and the market was influenced in part by a slightly better tone in tallow. At New York Ceylon barrels quoted 10@10½c; tanks, 9c; tanks Pacific coast, 8½c; Cochin barrels, New York, 11¼@11½c; edible barrels, New York, 12c.

SOYA BEAN OIL—No particular change has been noted the past week with offerings light and firmly held, while demand was equally dull. At New York crude barrels quoted 12½@13c; tanks Pacific coast, 10½@10¾c; refined, barrels, New York, nominal.

CORN OIL—The market was rather quiet and slightly easier owing to dull-

ness in consuming demand with sales reported at 10½c f.o.b. western mills. Offerings were moderate, while demand for refined oil was limited. At New York crude barrels was quoted at 12@12½c; refined barrels, 13@13½c; cases, 13.88; tanks f.o.b. Western mills, 10¾@10½c.

PALM OIL—An easier market was in evidence the early part of the week with lower cable offerings and a continued limited demand, but a steadier tone developed in tallow, and attracted quite a little attention. Spot supplies of palm oil continue light and relatively firm. At New York Lagos spot quoted at 9c; shipment, 8½@8¾c; Nigre spot, 8¾c, nominal; shipment, 7½@8¾c.

PALM KERNEL OIL—The market continued quiet and more or less routine with the undertone steady and casks New York quoted 9¾@10c.

SESAME OIL—Lack of interest was the outstanding feature in this quarter and edible barrels New York quoted at 15½c nominal.

COTTONSEED OIL—Demand moderate to dull and prices steady, notwithstanding easier future markets. Refined barrels New York quoted 12@12½c; southeast crude quoted 10c; Valley, 9¾c; Texas, 9½@9¾c.

SOUTHERN MARKETS.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 23, 1925.—Prime cottonseed delivered Dallas, \$42.00; prime cottonseed oil, f. o. b. Dallas, 9½c; 43 per cent cracked cake and meal, f. o. b. Dallas, \$37.50; hulls, \$12.00; linters, mill run, 3½@7c; snaps and bollies, \$32.00@37.00, depending on quality.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 23, 1925.—Valley crude cottonseed oil being offered at 10c, but buyers' views are low, and as a result little or no business is being put through this week. Forty-one per cent meal stiff at \$38.25, Memphis. Loose hulls, \$8.00.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 23, 1925.—Prime crude cottonseed oil steady at 9¾c, Valley; 9¾c, Texas; practically nothing offered. Refined firmly held. Thirty-six per cent meal, \$37.00; 41 per cent meal, \$39.75; 43 per cent meal, \$41.00; loose hulls, \$10.75; sacked hulls, \$14.00, delivered New Orleans.

Reorganizing Cotton Oil

A complete reorganization and co-ordination plan for the entire cotton oil industry will be presented for consideration at the annual convention of the Interstate Cottonseed Crushers' Association in New Orleans, La., on May 13-15.

After a meeting of the executive and extension committees of the association, held recently, President R. F. Crow appointed a special committee of five to carefully consider a plan of reorganization and report it to the convention.

"If the cottonoil industry is to keep pace with other industries in the country," said President Crow, "there is an absolute necessity for a complete reorganization and co-ordination of all organizations and factors in the industry. This is a matter of such vital importance to every individual interest in the cottonseed products industry that all are urgently invited to attend the convention, and aid in bringing the industry into complete unity of purpose and power."

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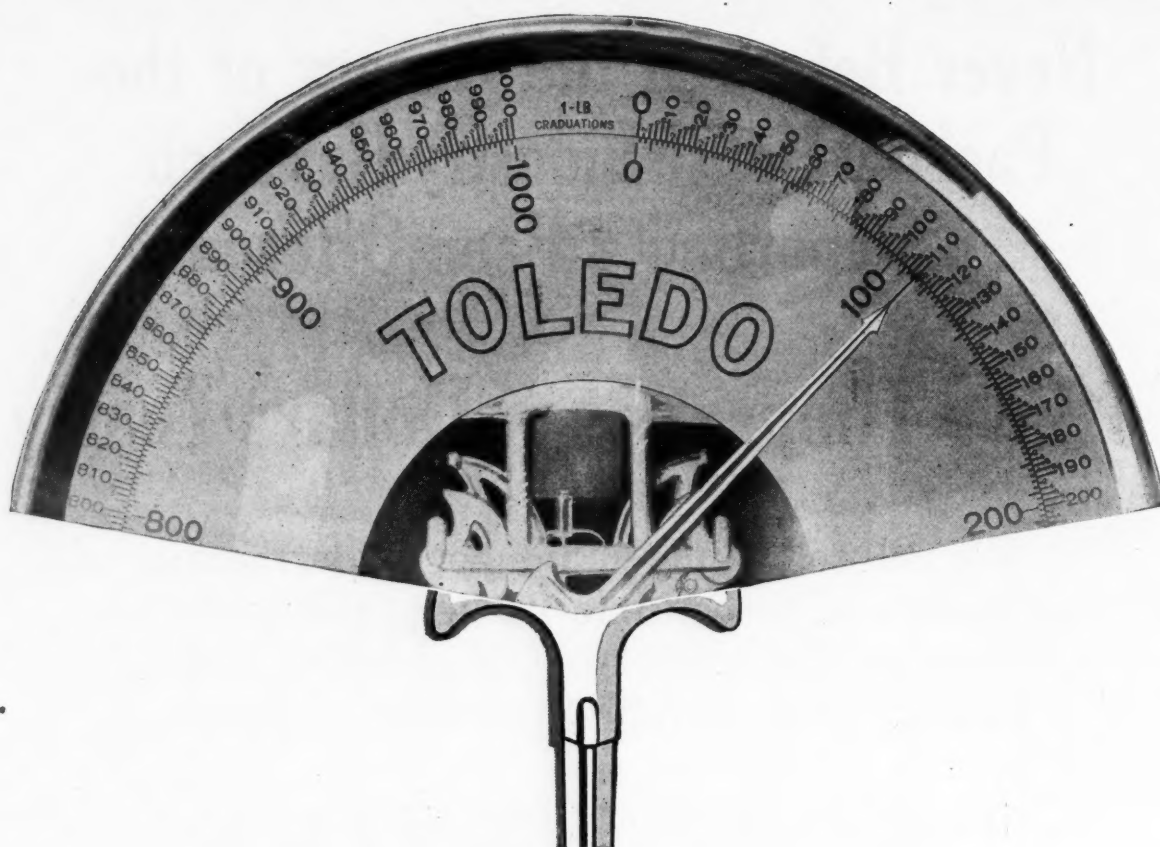
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products active and very weak at close of week due to liquidation, commission house selling, pressure by small packers, limited cash trade, talk of prospective heavy May deliveries, renewed weakness in corn and steadily declining hog values.

Cottonseed Oil.

Cottonseed oil more active and weaker with lard, due to persistent May liquidation, poor support, dullness in cash demand and rains in Texas. Prospects are for deliveries of 10,000 to 15,000 barrels on May contracts next Tuesday. Southeast crude, 10c asked; Valley, 9 7/8c asked; Texas, 9 1/2c asked.

Quotations on cottonseed oil at Friday noon were: April, \$10.70@10.95; May, \$10.83@10.85; June, \$11.00@11.10; July, \$11.33@11.34; August, \$11.50@11.51; September, \$11.65@11.57; October, \$11.36@11.38.

Tallow.

Tallow, extra, 8 3/4c.

Oleo Oil and Stearine.

Stearine, oleo, 12 1/2c.

FRIDAY'S GENERAL MARKETS.

New York, April 24, 1925.—Spot lard at New York, prime western, \$15.55@15.65; middle western, \$15.40@15.50; city, \$15.25; refined, continent, \$16.75; South American, \$17.75; Brazil kegs, \$18.75; compound, \$13.25@13.75.

Liverpool Provision Markets.

Liverpool, April 24, 1925.—(By Cable)—Shoulders square, 71s; picnics, 67s; hams, long cut, 100s; hams, American cut, 102s; bacon, Cumberland cut, 94s; short backs, 98s; bellies, clear, 110s; Wiltshires, 91s; Canadian, 93s; spot lard, 81s.

Hull Oil Market.

Hull, England, April 24, 1925.—(By Cable).—Refined cottonseed oil, 44s 6d; crude cottonseed oil, 40s 6d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 24, 1925, show exports from that country were as follows: To England, 151,242 quarters; to the continent, 87,040 quarters; to other ports, none.

Exports of the previous week were: To England, 170,654 quarters; to the continent, 139,155 quarters; to other ports, none.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, April 22, 1925.—Several sales of high grade ground tankage have been made at \$3.65 and 10c New York and that is about the market today. The stocks are light of both ground and unground tankage and the latter is in considerable demand for quick shipment.

Steamed and raw bonemeal are very scarce and prices have advanced considerably.

There has been quite some activity in cracklings and prices have advanced slightly. Nitrate of soda is a little lower in price.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, April 1 to April 22, 30 bbls.

TRADE GLEANINGS.

The abattoir of H. Pollard, Bowling Green, Mo., was recently destroyed by fire.

Choctaw Cotton Oil Company, Ardmore, Okla., plans to rebuild its hull house which was recently destroyed by fire.

Chickasa Cotton Oil Company plans to erect a \$20,000 electrically operated mill in El Reno, Okla.

Clarksville Cotton Oil Company, Clarksville, Tex., is rebuilding that part of its mill which was recently burned.

Planters Cotton Oil Company has acquired a plant in Yazoo City, Miss., with a daily output of 125 tons of cottonseed products.

The Dodge City Packing Plant, Dodge City, Kans., has been sold to Milton Freshwater and Glenn H. Stinson of Spearville, Kans.

Luer Bros. Packing & Ice Company, Alton, Ill., is building an addition to its plant to enlarge the hog killing department and coolers.

The Sullivan Packing Company, Detroit, Mich., has declared its usual quarterly dividend of two per cent on the preferred stock of the company, payable May 1, 1925, to stockholders of record on April 20.

The plant of the Higgins Packing Company, Omaha, Nebr., which was recently sold at auction, was bid in at \$60,000 by W. A. George, representing the stockholders of the company. The plant originally cost \$400,000.

F. J. and D. V. N. Harwood, majority stockholders in the Ripon Packing Company, Ripon, Wis., have sold their entire interests to a Ripon syndicate headed by M. C. Redman. The plant will continue to operate as usual.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending April 18, 1925, with comparisons:

To	PORK, BBLs.		
	Week ended Apr. 18, 1925	Week ended Apr. 19, 1924	From Nov. 1, 1924, to Apr. 18, 1925.
United Kingdom...	45	100	1,702
Continent	187	25	8,312
West Indies	2,339
B. N. A. Colonies...	120
Total	232	125	12,473

BACON AND HAMS, LBS.			
United Kingdom...	8,437,000	7,258,650	249,838,260
Continent	550,000	6,622,500	29,953,200
Sth. and Ctl. Amer.	120,000
West Indies	109,500
B. N. A. Colonies...	63,000
Other countries	397,500	562,500
Total	8,987,000	14,248,650	280,676,460

LARD, LBS.			
United Kingdom...	5,427,300	5,724,529	103,113,378
Continent	2,161,000	11,187,474	204,146,111
Sth. and Ctl. Amer.	45	1,945,000	2,449,248
West Indies	14,872	...	1,695,924
Other countries	28,560	67,312
Total	7,706,232	16,940,563	311,471,973

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York	187	5,114,000	5,803,232
Portland, Me.	1,928,000	791,000
Boston	300,000
Philadelphia	14,000
New Orleans	103,000
St. John, N. B.	45	1,945,000	685,000
Total week	232	8,987,000	7,706,232
Previous week	975	6,854,500	8,534,532
2 weeks ago	151	9,449,500	6,174,053
Cor. week, 1924	125	14,248,650	16,940,563

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Apr. 18, 1925:

	1924-1925.	1923-1924.	Decrease.
Pork, lbs.	2,494,600	5,353,200	2,858,600
Bacon & Hams, lbs.	280,676,460	452,716,525	172,039,065
Lard, lbs.	311,471,973	472,686,332	161,214,357

BRITISH PORK SITUATION.

After an active provision market for American pork cuts during the first part of February, consumptive demand dropped off during the third week. Sellers, however, have not pressed sales owing to expected lighter supplies in the near future. It is reported that retailers are having difficulty in clearing supplies.

It is especially indicated that buyers of Danish provisions are carrying considerable stocks, says Trade Commissioner E. C. Squire, Hamburg, in a report to the Department of Commerce. Danish shipments to England during the first three weeks of March are considerably higher than in February.

American arrivals at Liverpool, except for lard, show a gradual decrease. Receipts by weeks were as follows:

Week ending	Bacon, tons	Hams, tons	Lard, tons
Feb. 21	38,886	28,080	10,513
Feb. 28	32,242	21,738	9,802
March 7	33,593	19,500	14,717
March 24	33,593	16,712	15,487
March 21	26,653	16,543	21,974

Increased arrivals of Dutch, Swedish, Russian and Latvian bacon are reported.

The most notable increase in imports during the first two months of 1925 has been in imports from Canada. These have amounted to 221,247 cwts. against 120,103 cwts. for the first two months of 1924.

January and February imports from United States were 388,274 cwts. against 450,726 cwts. in 1924 and 732,151 cwts. in 1923.

On the whole, bacon imports in February were lower than in 1924. This is chiefly due to lower receipts from the United States. The United States has also shipped fewer hams than a year ago.

Frozen pork imports from United States dropped off greatly in February, while the Netherlands again increased its shipments of fresh pork. Receipts from Holland during the first two months of 1925 have exceeded 8,000 tons, compared with 5,000 tons a year ago.

A large portion of Dutch fresh pork goes through the Smithfield market. During the first three weeks of March fresh and frozen pork supplies there were 3,569 tons as against 3,012 tons during a similar period of 1924, 65 per cent to 70 per cent of these being of Dutch origin.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 18, 1925, with comparisons:

	Week ending April 18, 1925.	Previous week.	Cor. week, 1924.
Western dressed meats:			
Steers, carcasses	2,290	2,326	1,537
Cows, carcasses	1,120	1,260	1,030
Bulls, carcasses	64	55	65
Veals, carcasses	1,737	1,523	1,877
Lambs, carcasses	15,286	14,140	11,264
Mutton, carcasses	197	438	653
Pork lbs.	376,638	407,701	410,719

Local slaughters:

Cattle	1,460	1,161	1,786
Calves	3,802	3,730	3,685
Hogs	7,458	7,487	15,677
Sheep	6,152	3,834	2,991

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats at local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 18, 1925:

	Week ending April 18, 1925.	Previous week.	Cor. week, 1924.
Western dressed meats:			
Steers, carcasses	2,213	2,092	2,094
Cows, carcasses	657	702	807
Bulls, carcasses	106	142	123
Veals, carcasses	2,177	2,654	3,026
Lambs, carcasses	9,787	9,746	6,756
Muttons, carcasses	968	834	1,168
Pork lbs.	355,438	254,625	492,905
Local slaughters:			
Cattle	1,918	1,794	2,188
Calves	2,556	2,539	2,320
Hogs	14,760	12,895	19,464
Sheep	4,180	4,654	5,180

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, April 23, 1925.

CATTLE—Better grades of fed steers predominated during the week, and after considerable fluctuation due to the disproportionate trend of receipts, slowness in the dressed trade and comparatively small shipping orders, closed 25@35c under a week earlier. As contrasted with the recent high time heavies are 50c off, spots more. Yearling steers, as well as light yearling heifers, shared the downturn this week, most fat heifers losing 25@50c.

Canners, cutters and low grade fat cows remained comparatively steady, but good to choice heavy cows lost price ground to the extent of 25c.

Bulls dragged, closing steady to weak. Light vealers reached new low levels on the present crop, the general veal calf trade finishing 75c@1.00 off.

At the low time strictly choice heavy steers sold under \$11.00, but topped late at \$11.25 as contrasted with \$11.75 a week earlier. Highly finished steers carrying weight were numerous at \$10.00@10.75. Best yearlings stopped at \$11.25.

HOGS—Increased marketings at practically all livestock centers had a decidedly bearish influence on swine trade. In addition shipping demand at Chicago displayed less urgency. This combination resulted in further sharp price cutting, the rank and file of offerings suffering 60@80c declines.

SHEEP—Borne down by the weight of excessive supplies early in the week, fat lamb values broke sharply, prices being precipitated to the lowest levels of the year, but later under the impetus provided by reduced arrivals and expanded shipping demand, values reacted sharply and a good share of the losses were regained. The current schedule reflects general losses of mostly 25@50c when compared with a week ago, choice handyweight woolled lambs topping at \$15.00 late. Weightier kinds sold mostly at \$14.25 downward, extreme heavies falling as low as \$11.50.

Clipped lambs shared the ups and downs with woolled kinds, best reaching \$12.50 on Thursday. California springers comprised the bulk of new crop lambs, \$16.00 being the popular figure.

Fat sheep values slumped in line with lambs, losses of mostly 25c being enforced.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Louis, Mo., April 23, 1925.

CATTLE—Although receipts were normal this week, lower beef prices in the East and narrow local demand formed a combination which forced a lower price level on all of the principal classes. Compared with week ago native beef steers and cows are 25@50c lower, Texas steers and bologna bulls 25@50c lower, light yearlings and heifers 50c lower.

Top for week on matured steers was \$10.85 and heifers \$10.65. Bulks for week on native steers was \$8.25@10.00; western steers, \$7.55@8.60; fat light yearlings and heifers, \$9.50@10.25; cows, \$5.50@6.50.

HOGS—With receipts about 10,000 larger this week than last, the market has declined practically \$1.00 on butcher hogs, 50c@1.00 on pigs and 75c@1.00 on packing sows since last Thursday.

Low spot for the week was reached late today when heavy butchers dropped below \$12.00. Top today was \$12.25, with bulk of butcher hogs selling from \$11.90@12.15. Good 100@130-lb. pigs sold at \$11.60@11.75; desirable 140@150-lb. kinds around \$12.00 and packing sows, \$10.25.

SHEEP—Lamb values broke 50@75c during the current week and aged sheep 25c. Receipts consisted largely of clipped lambs and for the most part were too heavy or lacked quality to bring good prices. Bulk sold from \$9.00@10.75, with one load of 65-lb. averages at \$12.00.

A few woolled lambs went to \$12.25@13.75, spring lambs making \$18.00@21.00.

Wool ewes sold upward to \$9.00, clipped kinds going at \$7.00@7.50. Choice 87-lb. clipped lambs today brought \$11.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., April 23, 1925.

CATTLE—The week's supply of cattle included a rather liberal portion of yearlings and mixed steers and heifers and as a result prices were lowered 25@50c on most lots. At midweek the more desirable grades of medium and weighty fed steers were sharply lower, but some improvement was noticed on late days.

Closing levels are unevenly 25@35c lower, with the weightier kinds showing the least decline. The week's top was made on yearlings at \$11.00 and best handyweights reached \$10.75. Heavy matured steers sold up to \$10.65, while the bulk of the week's supply of fed offerings cashed from \$8.50@10.00.

Beef cows selling at \$6.50 and above are closing weak to 25c lower, while other classes of she stock, with the exception of lightweight heifers, are around steady. Light heifers sold low in sympathy with declines on yearlings.

Prices on bulls are strong to 15c higher. Sharp declines of \$1.50@2.00 were scored on veal calves, while other killing calves are 50c@1.00 off. Top veals at the close sold at \$8.00@8.50.

HOGS—A dull, weak undertone has pre-

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 23, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	\$12.40	\$11.80	\$11.75	\$12.25	\$11.75
BULK OF SALES	12.10@12.30	11.50@11.75	11.50@11.70	11.90@12.15	11.75
Hvy. wt. (250-350 lbs.), med.-ch.	12.00@12.25	11.50@11.65	11.50@11.65	11.75@12.00	11.65@11.75
Med. wt. (200-250 lbs.), med.-ch.	12.15@12.30	11.60@11.80	11.50@11.65	11.85@12.05	11.65@11.75
Lt. wt. (150-200 lbs.), com.-ch.	11.90@12.30	11.50@11.80	11.40@11.65	11.75@12.10	11.60@11.75
Lt. H. (130-150 lbs.), com.-ch.	11.50@12.25	10.75@11.75	10.75@11.60	11.25@12.05	11.50@11.75
Packing hogs, smooth.	10.70@11.10	10.75@11.00	11.00@11.25	10.90@10.25	10.25@10.50
Packing hogs, rough.	10.40@10.70	10.40@10.75	10.75@11.00	9.75@10.00	10.00@10.25
Slight. pigs (130 lbs. down), med.-ch.	10.50@12.00	10.50@11.25	9.00@11.00	10.50@11.75	11.50@11.75
Av. cost and wt. Wed. (pigs excluded)	12.26-244 lb.	11.63-225 lb.	11.64-242 lb.	12.13-211 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	10.15@11.90	9.90@11.75	10.00@11.50	10.00@11.75
Good	9.75@10.85	9.15@10.40	9.25@10.75	9.50@10.75	9.00@10.80
Medium	8.65@10.00	8.25@ 9.70	8.15@ 9.85	8.25@10.00	8.00@ 9.15
Common	7.25@ 8.65	6.35@ 8.25	6.50@ 8.15	7.25@ 8.25	6.25@ 8.00
STEERS (1,100 LBS. DOWN):					
Choice and prime	10.85@11.90	10.40@11.70	10.50@11.60	10.75@11.75
Good	10.00@10.85	9.70@10.50	9.85@10.65	10.00@10.75	9.15@10.75
Medium	8.65@10.00	8.25@ 9.80	8.10@10.00	8.25@10.00	7.75@ 9.40
Common	6.85@ 8.05	6.25@ 8.25	6.35@ 8.10	6.75@ 8.25	6.00@ 7.75
Canner and cutter	5.25@ 6.85	4.50@ 6.25	4.60@ 6.35	4.50@ 6.75	4.25@ 6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.50@11.25	9.25@11.35	9.35@11.10	9.25@11.25	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up)	8.15@10.75	8.25@10.50	8.25@10.50	8.00@10.25	7.75@ 9.25
Common-med. (all weights)	6.00@ 8.15	5.00@ 8.25	5.00@ 8.25	5.75@ 8.00	4.25@ 7.75
COWS:					
Good and choice	6.15@ 8.50	6.50@ 8.35	6.15@ 8.75	6.50@ 8.25	6.25@ 7.75
Common and medium	4.40@ 6.15	4.35@ 6.50	4.50@ 6.15	5.00@ 6.50	4.00@ 6.25
Canner and cutter	2.85@ 4.40	2.50@ 4.35	2.50@ 4.50	2.25@ 5.00	2.50@ 4.00
BULLS:					
Good-ch. (beef yrags. excluded)	5.35@ 7.25	5.00@ 6.75	5.10@ 6.75	5.25@ 6.75	5.00@ 6.25
Can.-med. (canner and bologna)	4.00@ 5.35	3.15@ 5.00	3.15@ 5.10	3.00@ 5.25	3.25@ 4.85
CALVES:					
Med.-ch. (190 lbs. down)	6.75@10.50	6.00@ 9.00	6.75@ 9.50	7.00@ 9.50	5.50@ 8.50
Cull-com. (190 lbs. down)	5.00@ 7.00	4.00@ 6.00	3.75@ 6.75	3.50@ 7.00	3.50@ 5.50
Med.-ch. (190-200 lbs.)	4.50@10.25	5.00@ 8.75	5.00@ 9.00	5.50@ 9.25	5.00@ 8.00
Med.-ch. (200 lbs. up)	4.00@ 7.75	4.00@ 8.00	4.25@ 8.25	5.00@ 8.00	4.50@ 6.75
Cull-com. (190 lbs. up)	3.50@ 6.75	3.00@ 5.50	3.00@ 5.50	3.00@ 5.00	3.00@ 5.00
Slaughter Sheep and Lambs:					
(Quotations on full woolled basis.)					
Lambs, med.-pr. (54 lbs. down)	13.00@15.00	13.00@14.35	12.75@14.40	12.50@14.50	11.75@14.00
Lambs, med.-pr. (92 lbs. up)	11.75@14.00	11.50@13.75	10.75@12.75
Lambs, cull-com. (all weights)	10.50@13.00	9.75@13.00	10.00@12.75	10.00@12.50	9.75@11.75
Yearling wethers, med.-prime	8.75@11.50	9.25@12.00	9.00@11.00	9.00@11.75	8.00@11.00
Wethers, med.-pr. (2 yrs. old and over)	7.50@10.50	7.00@10.50	7.00@10.25	7.50@10.50	7.00@10.00
Ewes, common to choice	5.75@ 8.75	6.00@ 9.00	5.50@ 8.50	6.00@ 9.00	5.00@ 8.00
Ewes, canner and cull.	2.50@ 5.75	2.25@ 6.00	2.50@ 5.50	3.00@ 6.00	2.00@ 5.00

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vailed in the hog market throughout the week and closing levels are 75@85c lower on practically all classes when compared with last Thursday. Packers have been bearish at all times and slow draggy markets resulted. Shippers have been liberal buyers of the better grades of lights and medium weights which has helped to hold these at the top.

Best lights went to shippers at \$11.80 today while choice weighty butchers went to packers at \$11.65. Packing sows are 65@75c off with \$10.75 taking most lots on late days.

SHEEP—Prices on fat lambs were lowered sharply on Monday and Tuesday, but a reaction on closing days put prices back on a practically steady level with a week ago. Woolled lambs sold up to \$14.35 to shippers and the bulk of the week's supply of desirable weight offerings went from \$13.25@13.75, with extreme heavies down to \$11.75 at the low time.

Desirable clipped lambs sold up to \$11.70. Spring lambs closed higher, with the bulk of Arizona and California offerings selling at \$13.65@15.00.

Aged sheep were relatively scarce and prices are 25@50c higher. Woolled ewes reached \$8.25 in load lots with odd bunches at higher figures, while shorn kinds were taken from \$6.60@7.00 mostly.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics)

Omaha, Nebr., April 23, 1925.

CATTLE—Prices for fed steers and yearlings worked lower Monday under pressure of liberal receipts locally and at other principal markets. Later receipts were rather light and Monday's decline was fully regained with upturns of 10@15c noted on medium to good yearlings and light steers.

The week's top price of \$11.00 was paid for 1,084-lb. averages, and several loads of medium weights averaging around 1,200 lbs. turned at \$10.75@10.90. Big weights averaging 1,590 lbs. realized \$10.60.

Choice cows held steady while medium grades and heifers declined 15@25c. Veal prices declined 25@50c and bulls closed the week strong.

HOGS—Due to considerably heavier receipts, hog prices have been reduced 85c@ \$1.00 during the week just passed. Desirable grades of 170@220 lb. butchers have encountered a better demand and these show the least loss.

Bulk of the better grades of 180@400 lb. butchers cashed today at \$11.60@11.70, with the top at \$11.75. Desirable 150@180 lb. kinds were weighed at \$11.40@11.60.

SHEEP—Woolled lamb prices broke sharply early in the week but on stronger market later most of the decline was regained placing Thursday's prices unevenly 10@25c lower on light lambs and 25@50c lower on heavies. Clipped lambs and springers held steady and aged sheep prices declined 25@50c.

Woolled lambs stopped today at \$14.40, clipped \$11.00 and California springers at \$16.00.

Order Buyers
of

**Cattle Calves
Hogs Lambs**
Henry Knight & Son

Bourbon Stock Yards
Louisville, Ky.

References: Dun & Bradstreet

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., April 22, 1925.

CATTLE—Fat cattle prices have made uneven declines of 25@50c or more from last week's close. Medium and strong-weight beefs together with the more desirable grades of fat cows show the heavy end of the loss and not infrequently individual sales on these have looked unevenly 75c@\$1.00 below the high time last week.

Only an average quality run of steers is coming at present, much of the supply cashing in the \$8.00@9.25 spread, while fairly well conditioned beefs have sold upwards to \$9.75 and above. Yearlings and handyweights have been scarce and consequently show the minor price reduction with a spread of \$8.75@9.50 taking the rank and file, specialties selling upwards to \$10.25.

Best fat cows are stopping at \$7.50, bulk selling from \$5.00@6.50. Heifers at present are selling mostly at \$6.75@8.00 with lighter weights upwards to \$9.00. Canners and cutters continue at \$2.75@3.50; bologna bulls from \$4.25 to \$4.50.

HOGS—Receipts of hogs for the first half of the week total 44,000 against 41,900 the same period a week ago and 46,900 a year ago. The hog market has continued to slump during most of the week and bulk of the butcher and bacon hogs sold today at \$11.75 with a few at \$11.85 compared with \$12.40 for the bulk a week ago.

Packing sows are about 50c lower with most sales today at \$10.25. Pigs are also 50c lower, bulk selling at \$11.75.

SHEEP—Fat lamb values have been reduced 50c@\$1.00 during the week, lights and handyweights being salable from \$13.00@13.75 with heavy natives down to \$11.00.

Fat ewes are very scarce, woolled offerings being salable from \$6.50@8.00, heavy clipped ewes downward to \$4.50.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., April 21, 1925.

CATTLE—Cattle receipts for two days around 6,500 against 5,373 same days last week. Supplies were too heavy at all points and all killing classes show declines. Steers and yearlings 25@40c lower, butcher stock around 25c lower, calves 50c lower, choice veals Tuesday at \$9.00.

Top steers, \$10.25; pulp fed steers, \$9.25 @10.05, and bulk of all sales \$9.00@10.00. Mixed yearlings sold from \$10.00 down, heifers mostly \$6.00@9.00.

Bulk of fair to good cows, \$5.00@7.25; odd lots up to 8.00. Canners and cutters \$2.25@3.75. Bologna bulls mostly \$4.00@4.50, fat bulls up to \$5.50 or better.

HOGS—Hog receipts around 8,800 for the period compared with 10,286 last week. Though supplies here were not heavy, they were liberal at other points and the market is around 50c lower than last week.

Tuesday's top \$11.90 and bulk of sales \$11.50@11.75. Packing sows mostly \$10.75.

SHEEP—Sheep receipts liberal. Lambs 40@50c lower. Top fed lambs Tuesday \$13.60, extreme heavies down to \$11.75. Arizona springers \$14.50, Californians \$16.00 on Monday.

Aged sheep scarce, market quoted weak to lower.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Saturday, April 18, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,228	11,889	10,102	12,536
New York	1,024	4,132	13,500	1,224
Central Union	3,551	2,160	322	17,202
Total	7,803	18,181	23,924	30,962
Previous week	7,049	20,537	22,245	28,748
Two weeks ago	9,354	18,215	23,694	38,447

What is the by-product yield of a 1,000-lb. steer? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

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Kennett Murray & Darnell—Indianapolis
Kennett Murray & Brown—Sioux City

BUYERS ONLY and WE BUY RIGHT

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 18, 1925, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,439	10,500	19,505
Swift & Co.	5,844	8,500	19,043
Morris & Co.	4,903	7,300	5,491
Wilson & Co.	4,895	8,100	6,759
Anglo-American Prov. Co.	905	4,100
G. H. Hammond Co.	3,100	4,500
Libby, McNeill & Libby	901
Brennan Packing Co., 6,800 hogs; Miller & Hart,
5,300 hogs; Independent Packing Co., 4,500 hogs;
Boyd, Lunham & Co., 4,000 hogs; Western Packing
& Provision Co., 6,100 hogs; Roberts & Oake, 4,100
hogs; others, 16,000 hogs.

OMAHA.

	Cattle and	Hogs.	Sheep.
	Calves.		
Armour & Co.	6,146	14,010	11,831
Cudahy Pkg. Co.
Dold Pkg. Co.	951	6,783
Morris & Co.	3,702	7,468	4,604
Swift & Co.	6,361	12,313	10,608
M. Glassburg	14
Hoffman Pkg. Co.	57
Mayerowich & Vail	51
Mid-West Pkg. Co.	73
Omaha Pkg. Co.	48
John Roth & Sons	114
S. Omaha Pkg. Co.	140
Lincoln Pkg. Co.	403
Nagle Pkg. Co.	131
Sinclair Pkg. Co.	257
Wilson & Co.	240
Kenett-Murray Co.	3,385
J. W. Murphy	5,885
Other buyers	8,229
Total	23,073	72,959	35,190

ST. LOUIS.

	Cattle and	Hogs.	Sheep.
	Calves.		
Armour & Co.	2,848	5,059	1,417
Swift & Co.	2,314	5,589	1,627
Morris & Co.	2,520	3,309	455
St. Louis Dressed Beef Co.	1,437
Independent Pkg. Co.	582	400
East Side Pkg. Co.	1,105	2,650
Hell Pkg. Co.	22	1,847
American Pkg. Co.	819	36
Krey Pkg. Co.	27	1,076
Sartorius Pkg. Co.	582
Sleoff Pkg. Co.	61	811
Butchers	5,917	36,890	1,732
Total	16,833	59,032	5,267

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,908	903	6,062	17,506
Armour & Co.	1,855	566	3,085	1,607
Morris & Co.	1,093	521	3,127	4,511
Others	2,412	2	11,959	4,068
Total	8,958	2,092	24,253	27,694

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,455	280	16,564	958
Armour & Co.	3,400	227	14,184	454
Swift & Co.	2,141	137	6,552	602
Sacks Pkg. Co.	98	85
Smith Bros. Pkg. Co.	45	21	1
Local butchers	95	31	5
Order buyers and packer	1,890	12	24,336
shipments
Total	11,124	763	61,642	2,014

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,094	804	2,918
Wilson & Co.	1,064	700	3,186
Others	70	7	268	1
Total	3,428	1,571	6,368	6

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,020	325	2,223	673
Armour & Co.	900	256	3,477	2,209
Blayne-Murphy	402	49	1,192
Others	471	251	501	78
Total	2,793	881	7,393	2,960

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,521	821	5,830	212
Dold Pkg. Co.	416	74	8,246
Local butchers	270
Total	2,207	895	14,076	212

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
So. St. Paul Packers	10,520	10,651	54,543	2,148
Others	800	12	7,392
Total	11,420	10,663	61,935	2,148

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,072	13,798	6,225	266
United Dressed Beef Co.	82
The Layton Co.	697
B. Gums	75	17	167
P. C. Gross	75	17	3
Swift, Harrisburg, Pa.	45
Local butchers	174	366	31	67
Local traders	306	137	2
Total	1,820	14,318	7,092	336

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,381	4,066	17,531	236
King & Co.	2,103	594	10,970	23
Indianapolis Abat. Co.	1,128	83	225	150
Armour & Co.	178	15	2,493	9
Hilgemeyer Bros.	875
Brown Bros.	165	30
Bell Pkg. Co.	188	6	500
Schussler Pkg. Co.	269
Indianapolis Prov. Co.	206
Riverview Pkg. Co.	6	165
Meier Pkg. Co.	39	6	316
Art. Wabritz	17	63	21
Hoosier Abat. Co.	26
Others	507	121	79	40
Total	6,798	4,984	33,458	479

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	700	362	2,774	55
Kroger Groc. & Bak. Co.	132	70	1,449
Gus Juengling	73	122	15
J. & F. Schreth Pkg. Co.	46	2,565
H. H. Meyer Pkg. Co.	46	2,207
John Hilberg's Sons	210	27	21
Wm. G. Rehn's Sons	98	10
Peoples Pkg. Co.	25	146
A. Sander Pkg. Co.	4	1,478
Sam Gail	14	304
J. Schlacter's Sons	273	217	68
Total	1,589	954	10,463	523

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending April 18, 1925, with comparisons:

CATTLE.

	Week ending	Prev. Cor. week,
	April 18,	April 18,
	1924.	1924.
Chicago	26,077	25,152
Kansas City	23,073	19,147
Omaha	18,887	18,887
St. Louis	16,833	19,198
St. Joseph	8,958	8,043
Sioux City	11,124	8,724
Oklahoma City	3,428	3,459
Indianapolis	6,798	5,831
Cincinnati	1,589	1,693
Milwaukee	1,829	1,748
Wichita	2,207	2,297
Denver	2,793	1,996
St. Paul	11,420	8,880
Total	136,138	125,055

HOGS.

	Week ending	Prev. Cor. week,
	April 18,	April 18,
	1924.	1924.
Chicago	89,800	87,300
Kansas City	18,988	27,266
Omaha	53,939	67,315
St. Louis	50,032	61,892
St. Joseph	24,253	20,652
Sioux City	61,642	48,153
Oklahoma City	6,368	4,998
Indianapolis	33,458	29,444
Cincinnati	10,463	10,861
Milwaukee	7,092	6,731
Wichita	14,076	9,614
Denver	7,393	7,087
St. Paul	61,935	52,095
Total	448,471	412,103

SHEEP.

	Week ending	Prev. Cor. week,
	April 18,	April 18,
	1924.	1924.
Chicago	50,798	58,592
Kansas City	22,503	20,042
Omaha	39,026	24,938
St. Joseph	27,694	27,504
St. Louis	5,267	5,706
Sioux City	2,014	3,192
Oklahoma City	6	199
Indianapolis	479	1,033
Cincinnati	523	715
Milwaukee	336	57
Wichita	212	304
Denver	2,960	3,694
St. Paul	2,148	2,804
Total	127,627	164,775

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending April 16, 1925, with comparisons:

BUTCHERS STEERS.

	1,000-1,200 lbs.	Week ended	Same week	Week ended
		Apr. 16	Apr. 9	Apr. 9
Toronto	\$ 8.25	\$ 8.50	\$ 8.50
Montreal (W)	8.00	7.50	8.00
Montreal (E)	8.00	7.50	8.00
Winnipeg	7.65	6.75	7.25
Calgary	7.00	6.00	7.00
Edmonton	7.00	6.25	6.50

VEAL CALVES.

	13.00	13.50	13.00
Toronto	13.00	13.50	13.00
Montreal (W)	7.50	10.00	8.00
Montreal (E)	7.50	10.00	8.00
Winnipeg	11.00	10.00	10.00
Calgary	9.25	6.00	9.25
Edmonton	9.00	8.00	8.00

SELECT BACON HOGS.

	15.19	8.50	15.52
Toronto	15.19	8.50	15.52
Montreal (W)	14.50	9.25	14.25
Montreal (E)	14.50	9.25	14.25
Winnipeg	14.02	7.92	13.36
Calgary	13.31	6.76	13.31
Edmonton	13.40	7.40	13.35

GOOD LAMBS.

	21.00	16.50	21.00
Toronto	21.00	16.50	21.00
Montreal (W)	21.00	12.00	21.00
Montreal (E)	21.00	12.00	21.00
Winnipeg	13.50	13.00	13.50
Calgary	12.50	13.00	12.50
Edmonton	13.50	13.00	14.50
Per head.

RECEIPTS AT CENTERS.

SATURDAY, APRIL 18, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	7,000	3,000
Kansas City	300	2,000	300
Omaha	200	7,500	3,800
St. Louis	400	3,800	100
St. Joseph	100	2,500	2,000
Sioux City	100	8,000	100
St. Paul	200	1,300	500
Oklahoma City	300	1,200
Fort Worth	700	700	100
Milwaukee	200
Denver	100	100	2,400
Louisville	400	100
Wichita	200	5,000	100
Indianapolis	200	1,000	800
Pittsburgh	300	2,000
Cincinnati	200	1,300	500
Buffalo	200	1,500	1,000
Cleveland	200	1,500
Nashville, Tenn.	400	300
Toronto	400	100

MONDAY, APRIL 20, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	22,000	50,000	21,000
Kansas City	16,000	12,000	7,000
Omaha	8,000	14,000	14,000
St. Louis	5,000	13,000	1,000
St. Joseph	3,600	5,000	10,000
Sioux City	3,100	9,000	1,500
St. Paul	4,300	15,000	500
Oklahoma City	1,000	1,200
Fort Worth	4,000	1,800	400
Milwaukee	200	1,000
Denver	3,000	1,600	4,700
Louisville	600	800	300
Wichita	3,700	2,300	300
Indianapolis	800	3,000	100
Pittsburgh	1,200	6,000	5,000
Cincinnati	1,600	3,600	100
Buffalo	2,000	13,000	8,500
Cleveland	900	4,000	1,500
Nashville, Tenn.	200	700
Toronto	2,700	1,000	100

TUESDAY, APRIL 21, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	21,000	22,000
Kansas City	9,000	7,000	7,000
Omaha	6,000	11,500	7,200
St. Louis	6,500	13,500	500
St. Joseph	3,000	5,000	3,500
Sioux City	2,000	11,000	500
St. Paul	2,500	13,000	800
Oklahoma City	800	600	—
Fert Worth	1,700	700	600
Milwaukee	800	3,000	400
Denver	1,200	3,000	4,000
Louisville	200	1,000	200
St. Louis	800	2,800	200
Indianapolis	1,200	800	100
Pittsburgh	200	1,500	200
Cincinnati	400	3,500	100
Buffalo	200	2,000	600
Cleveland	1,500	1,500	1,500
Nashville, Tenn.	100	700	—
Toronto	1,200	1,500	100

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Active. Two packers sold about 20,000 butts, Colorados and branded cows at 14c, 13½c and 13c respectively. All packers sold 20,000 light native cows, April kill, at 13½c, being ¾c advance. Bids of 14¼c refused for native steers and 14¼c asked. Bids figuring better than 14c Chicago declined for Texas steers. Inquiries continue fair but hesitant at the higher rates. Natives quoted 14¼@14½c; Texas, 14@14¼c for points; butts, 14c; Colorados, 13½c; branded cows, 13c; some sellers demand ¼c up on brands as well as natives. Heavy cows 13@13¼c; lights, 13½c paid; nat. bulls, 10¾@11c; branded, 9¼@10c for points. Small packer hides quoted, 13¼@13½c nominal; brands, 13c.

COUNTRY HIDES—The situation is still a bit slow in this section due to high asking prices. Mid western shippers offer extremes in weights 50 lbs. down to western tanners at 14c for stock carrying a few grubs and 14¼c for grub free kinds. There are some back dating lots of grub free extremes in straight weights held higher. A demand continues for country bulls and some lines are being picked up at western originating sections at 8½c while locally 9¼@9½c has been paid and up to 10c asked. Export interests are very low set in their views generally being unwilling to talk better than 11@11½c for over 60 lbs. hides. Buffs are rather quiet. All weight hides in the originating sections are quoted at 11½@11¾c delivered paid; many lots held higher. Heavy steers are quiet around 12½@13½c; heavy cows 11¼@11½c for business in good mixtures; buff 11½@12c; extremes 13¼@13½c for current receipts and 14@14¼c for best varieties. Branded country hides 10@10¼c; country packers, 11@13c; bulls 9¼@9½c paid and up to 10c asked; country packers 10@10¼c; glues at 7¼@8½c.

CALFSKINS—New business in calfskins is a trifle slow at the moment. Packer business was at 23c and volume was around 25,000 as far as can be learned; reports of larger movement heard but denied. Unsold stocks are still quite ample. In city skins small lots are moving at 21c, also the last sales price on 10,000 reported earlier in the week. Outside city calfskins have been selling at 19@20c; outside packers also made 23c; resalted lines of skins range at 16@17c for countries and 18@19c for cities. Deacons \$1.20@1.35; cities, \$1.45@1.60; slunks, \$1.02½. Kipskins are quiet, packers 17c asked and some moderately ample lines still unsold; last sales 16c; cities sold 16c.

MISCELLANEOUS MARKETS—Dry hides quiet at 19½c@20c; horse hides quiet. Some eastern cities offered to western tanners at \$4.75 delivered. Good country run quoted \$4.25@4.50; renderers, \$4.75 @5.25 as to lots. Packer pelts quoted quiet at \$2.75@3.00; shearlings, 90@95c paid; dry stock 30c bid 33@35c asked; pickled \$8½@9½.

New York.

NEW YORK PACKER HIDES—New business hinges entirely upon the action in western types of packer stock. Already the business effected in brands at steady levels West matches the early business in city slaughter brands at steady rates. However, native lines are valued a trifle more firmly in both sections and a test of strength is developing. Natives in New York are held at 14@14¼c while butts recently sold at 13½c and Colorados 13c. However, there are some holders still trying to spring the market ¼c and talking

14c for butts and 13½c for Colorados. Cows quoted 13@13½c.

OUTSIDE PACKER HIDES—With big packers scoring a slight advance on light native hides, eastern small killers feel that their views are justified to a degree and are more determined than ever to obtain their views or else defer business until next month when combination business should aid in the accomplishment of their desires. All weight hides of March-April kill have been selling at 12½@13c range for the most part with some near eastern types moving in slightly heavy averages at 11¾@12¼c. Asking rates on standard varieties now at 13@13½c, generally the outside figure. Mid western killers talk 13½c again.

COUNTRY HIDES—A car of mid west 25@50 lbs. country extremes, small percentage grubs sold at 14c and a car of similar goods, grub free sold at 14¼c to eastern consumers. These buyers are seeking good measuring southern lights and pay 12¾@13¼c flat for weights to 50 lbs., carrying a minimum of grubs and no ticks. Business of this character has assumed large proportions of late. Canadian sellers are doing very little at the moment and quote lights at 12½@13c flat f.o.b. Middle and heavy weight hides are only in fair request, exporters being the most interested.

CALFSKINS—N. Y. city calf were recently active, for export in a clean up way at \$1.90@2.40@3.00 and veal kips up to \$3.40. Outside skins are quoted at \$1.40 @1.75 range for lights; others at proportion to rates. Untrimmed domestic cities rate at 19@21c; packers 23c paid. Foreign skins steady; 2,500 campos on spot made \$1.05.

FOREIGN WET SALTED HIDES—Values appear to be holding steady on the \$41.50 Argentine gold basis for standard steers, further business being noted in 4,000 Swift LaPlatas and 4,000 Sansinas steers of about 24@24½ kilos average.

Prices of Sheep Pelts

The wide differential in the price of sheep pelts is not understood by everyone connected with the trade, and question arises from time to time as to why this should be. The differential is particularly evident at this season of the year.

The explanation is the great difference in the size and weight of lambs coming to market.

For instance, lambs from California are averaging about 79 pounds in weight, while the local Michigan lambs are more of a hot-house character, and weigh around 56 pounds. Pelts from these lambs usually sell according to weight.

The classification of such pelts into No. 1 and No. 2 shearlings includes in the No. 1 class pelts having three-eighths inch up to and including three-fourths inch wool; No. 2 shearlings have three-eighths inch down to one-eighth inch of wool. Pelts having over three-quarters and up to one and one-half inches of wool are classed as specials, and are used for coat stock. The least desirable are the freshly sheared pelts, which sell at the lowest price of all.

An understanding of the classifications of such pelts should eliminate any misunderstanding as to the wide variation in price.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 18, 1925.

CATTLE.

	Week ending Apr. 18.	Prev. week.	Cor. week.
Chicago	28,077	25,152	19,231
Kansas City	25,062	23,920	23,713
Omaha	21,537	17,094	21,441
East St. Louis	15,407	15,433	14,702
St. Joseph	8,703	8,983	7,447
Sioux City	9,371	7,905	7,090
Cudahy	814	752	835
Fort Worth	6,850	6,837	5,974
Philadelphia	1,918	1,794	2,188
Indianapolis	2,210	1,885	2,337
Boston	1,469	1,161	1,786
New York and Jersey City	9,623	8,467	10,277
Oklahoma City	4,990	5,523	3,993

HOGS.

Chicago	89,800	87,300	114,682
Kansas City	21,505	18,988	27,286
Omaha	60,942	36,873	49,983
East St. Louis	30,059	26,726	41,307
St. Joseph	12,419	12,117	21,937
Sioux City	34,881	28,975	34,410
Cudahy	4,574	3,205	12,288
Fort Worth	9,120	9,419	15,815
Philadelphia	7,040	6,051	5,759
Indianapolis	14,760	12,865	19,464
Boston	14,857	12,798	19,811
New York and Jersey City	7,458	7,487	15,677
Oklahoma City	6,368	39,054	56,107
		5,397	4,998

SHEEP.

Chicago	50,798	58,592	35,298
Kansas City	27,237	22,593	20,042
Omaha	35,270	33,783	28,503
East St. Louis	3,559	5,871	8,396
St. Joseph	24,628	22,551	17,018
Sioux City	3,223	3,183	1,831
Cudahy	276	224	226
Fort Worth	1,062	2,011	7,042
Philadelphia	4,189	4,654	5,180
Indianapolis	22	407	211
Boston	6,152	3,934	2,991
New York and Jersey City	34,587	31,336	36,784
Oklahoma City	6	199	128

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending April 25, 1925, with comparisons, are as follows:

PACKER HIDES.

	Week ending Apr. 25, '25.	Week ending Apr. 18, '25.	Corresponding week 1924.
Spread native steers.....15½@16c	15½@16c	@14cn	
Heavy native steers.....14¼@14½c	14¼@14½c	11½@12c	
Heavy Texas steers.....@14½c	@14½c	11½@12c	
Heavy butt branded steers.....@14c	@14c	@12cn	
Heavy Colorado steers.....@13½c	@13½c	@11cn	
Ex-Light Texas steers.....@13c	@13c	@ 8c	
Branded cows.....@13c	@13c	@ 8c	
Heavy native cows.....13 @13½c	13 @13½c	9½@10c	
Light native cows.....@13¼c	@13¼c	9 @ 9½c	
Native bulls.....@11c	@11c	@ 8c	
Branded bulls.....@ 9¼c	@ 9¼c	@ 7c	
Calfskins.....22 @23c	20 @22c	18½@19½c	
Kip.....@16c	@16c	@16cn	
Kips, overwt.....14 @14½c	14 @14½c	
Kips, branded.....12 @12½c	12 @12½c	
Slunks, regular.....@1.02½	@1.02½	@1.25	
Slunks, hairless.....60 @65c	60 @65c	35 @50c	
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

	Week ending Apr. 25, '25.	Week ending Apr. 18, '25.	Corresponding week 1924.
Natives, all weights.....@13½c	@13½c	@ 9c	
Bulls, native.....@10¼c	@10¼c	7½@ 8c	
Br. str. hds.....@13c	@13c	@ 7c	
Calfskins.....@18cn	@18cn	@18c	
Kip.....14 @14½c	14 @14½c	@15c	
Slunks, regular.....@1.00	@1.30	\$1.50@1.60	
Slunks, hairless.....@30c	@50c	35 @40c	

COUNTRY HIDES.

	Week ending Apr. 25, '25.	Week ending Apr. 18, '25.	Corresponding week 1924.
Heavy steers.....12 @12½c	12 @12½c	9 @10c	
Heavy cows.....11 @11½c	11 @11½c	7 @ 7½c	
Butts.....11½@12c	11½@12c	7 @ 7½c	
Extremes.....13 @14c	13 @14c	9 @10c	
Bulls.....8½@ 9c	8½@ 9c	6½@ 7c	
Branded hides.....9½@10c	9½@10c	6½@ 7c	
Calfskins.....14½@15c	14½@15c	13 @14c	
Kip.....13 @13½c	13 @13½c	11 @12c	
Light calf.....\$0.90@1.00	\$0.90@1.00	\$1.15@1.25	
Deacons.....\$0.80@0.90	\$0.80@0.90	\$1.00@1.10	
Slunks, regular.....\$0.80@0.90	\$0.80@0.90	\$0.90@1.00	
Slunks, hairless.....\$0.25@0.35	\$0.25@0.35	\$0.25@0.30	
Horsehides.....\$4.25@5.25	\$4.25@5.25	\$4.00@4.50	
Hogskins.....\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	

SHEEPSKINS.

	Week ending Apr. 25, '25.	Week ending Apr. 18, '25.	Corresponding week 1924.
Large packers.....\$2.75@3.00	\$3.00@3.50	\$3.00@3.25	
Small packers.....\$3.25@3.50	\$3.25@3.50	\$3.35@3.50	
Pkr. shearlgs.....\$0.90@0.95	\$1.00@1.10	@1.00	
Dry pelts.....\$0.30@0.35	\$0.32@0.35	\$0.28@0.31	

ICE AND REFRIGERATION

ICE NOTES.

A new ice and cold storage plant is to be erected in Tacoma, Wash., by the Tacoma Ice Company at a cost of around \$90,000.

A new ice plant is to be erected on the Gallatin pike, Nashville, Tenn., by J. O. Reynolds. The plant will cost around \$20,000.

The Santa Fe Railroad is constructing a million dollar ice plant in Winslow, Ariz.

A new cold storage plant is being built at Wenatchee, Wash., by Wells & Wade.

Union Ice Company has been incorporated in Watsonville, Calif., with a capital stock of \$2,000,000. Directors are Edward W. Hopkins, Harry L. Trevis, Harry G. Drum, Timothy Hopkins and Charles A. Grow. A \$500,000 ice plant is under construction by the company in Watsonville.

The new ice making plant of D. C. Rob-

erts in Selma, Calif., has been completed and put in operation.

It is said that the Southern Pacific Railroad contemplates the erection of an ice plant in Tucumcari, N. M.

The Wallace Pond Ice Company, Peekskill, N. Y., has purchased the Peekskill Ice Company and M. Lounsbury and Sons Company in that city.

The annual convention of the Massachusetts Ice Dealers' Association, held recently in Springfield, Mass., was attended by 300 dealers.

Construction has been started on the \$75,000 ice plant which is being built in Calexico, Calif., by the Pure Ice Company, of San Diego, Calif.

A new ice plant is being erected in Brewton, Ala., by the T. R. Miller Mill Company.

A new ice plant is being built in Luxora, Ark., by Woods Brothers at a cost of \$10,000.

are claimed by the owner to be as follows:

Removes all excess moisture from ceiling, drip pans or floors, and prevents its accumulation.

Extracts heat rapidly from all products and maintains correct temperatures.

Reduces rate of cooling from 30 to 40 per cent. This, it is said, will enable more product to be cooled per day and will speed up production.

Requires 30 to 40 per cent less refrigeration to operate.

Removes all odors and assures an even air circulation.

MEAT AND SAUSAGE COOLING.

The wise meat packer or sausage maker knows that he must have good refrigeration equipment. Poor or insufficient coolers usually show up "in the red" on their owners' ledgers.

All over the country new refrigerating systems are being installed by progressive meat packers and sausage makers. Among the most active in putting in this sort of equipment is the York Manufacturing Company, York, Pa. Recent installations by this company are listed as follows:

Van Wagenen and Schickhaus Co., Newark, N. J., a 100-ton refrigerating machine.

Western Meat Co., Albuquerque, N. Mex.; one 9½-ton refrigerating machine.

Armour and Company, Bakersfield, Calif.; one 3-ton refrigerating machine.

T. J. McNamara & Son, wholesale meat market, Bridgeport, Conn.; one 12-ton refrigerating machine.

C. G. Anderson, sausage manufacturer, North Aurora, Ill.; one 5-ton refrigerating machine.

Swift & Company, Webster, Mass.; one 6-ton refrigerating machine.

Haberman Provision Company, sausage factory, Cleveland, Ohio; one 39-ton refrigerating machine.

Swift & Company, Providence, R. I.; one 30-ton refrigerating machine.

Swift & Company have equipped their branch house in Rochester, N. H., with a

TO SOLVE COOLING PROBLEMS.

Meat packers and sausage manufacturers for many years have faced two big problems in their cooling. These are: (1) keeping packinghouse products free from excessive moisture; (2) keeping coolers dry and sanitary.

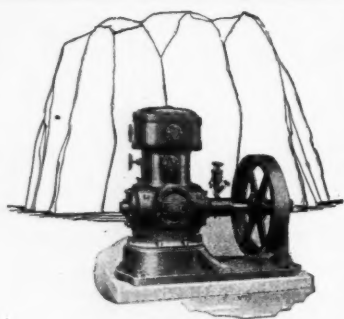
It is claimed that these problems cannot be solved by gravity air circulation alone. The accumulation of moisture on the products causes mold and early deterioration, and this is a condition that packers are always anxious to overcome.

A cooling system recently put on the market which is claimed to do away with these difficulties is Browne's Cold Air Circulation and Humidity Control System. It is distributed by the inventor and sole maker, Milton W. Browne, 3103 Coleman Road, Kansas City, Mo.

The use of this system, according to Mr. Browne, will enable the packer to have cold, dry, clarified air in beef coolers, hog coolers, leaf lard rooms, sausage rooms, etc.

Points of the System.

Some of the good points of this system



An Iceberg

With its great store of natural refrigeration, cannot equal a Frick Refrigerating Machine for the cooling service of meat markets, general stores, restaurants, and dozens of other forms of business.

For an iceberg cannot produce

**Cool Air that is Dry
Any Temperature You Want
Constant Results from
Small Space**

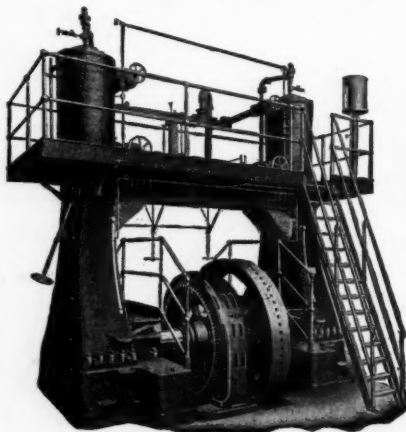
These very facts have made Frick Refrigerating Plants paying investments through the last 42 years.

The services of our engineers are always available to those interested. No obligation on your part. For quick attention to your cooling troubles, write, wire, or phone

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York Mechanical Refrigeration



**YORK Semi-Enclosed
Refrigerating Machine**

The unprecedented progress made by the Meat Packing Industry was due, in a large measure, to the extensive employment of Mechanical Refrigeration. Hence it is only natural that this industry should use a great many York Machines.

Our Semi-Enclosed Machine, with direct motor mounting, is particularly adapted for this service. It is a neat, clean and highly economical machine—no belts, no engine or steam lines. Built in sizes from 30 tons refrigerating capacity upwards.

Prices and complete information on application

York Manufacturing Co.

Ice Making and Refrigerating Machinery
Exclusively

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PENNA.

Browne's Forced Air Circulation and Humidity Control System for Packing Houses

PATENTED
United States and Canada

Represents the *last word* in the science of refrigeration and air conditioning.

It is the most efficient, rapid air cooling system in the United States. No other method approaches this system in simplicity and economy in operation.

**Removes all gases and foul odors—
Prevents the accumulation of moisture on meat products, and in cooling rooms,—
Insures the maintenance of dry, cold air, correct humidity and uniform tempera-**

tures within Beef Coolers, Hog Coolers, Lard and Sausage Rooms, etc.

A saving of 40% in refrigeration,—and an increase cooling capacity of 30% to 40% can be obtained through its usage.

It solves the Packers' problems, making possible the successful cooling and packing of meat products.

Results Guaranteed. Detailed information upon request.

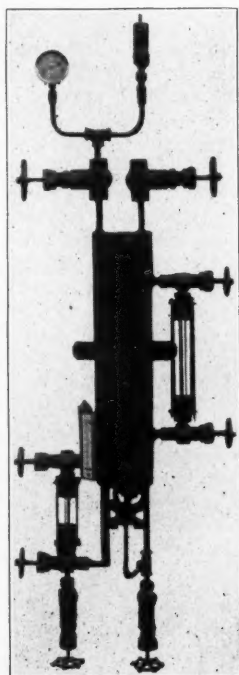
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Sole Manufacturer

3103 Coleman Road

Kansas City, Mo.

THE HILL NON-CONDENSABLE GAS SEPARATOR



is a valuable addition to the refrigerating department of any packing plant, because of the large savings which it produces every day, week and year.

Reduction in fuel or power costs, ammonia consumption, repairs, sheet and rod packing costs, operating hazards caused by excessive pressures are some of the many reasons the Hill Separator "pays for itself" in a remarkably short time in the average plant.

HERE IS OUR ABSOLUTE GUARANTEE

The Hill Non-Condensable Gas Separator is Absolutely Guaranteed to Remove Every Ounce of Non-Condensable Gases from Your Ice Making or Refrigerating System While Same is in Operation, and do it Without Any Loss of Time or Ammonia.

A special folder giving detailed information has been prepared and should be in the hands of every operating engineer and plant owner. Write for your copy.

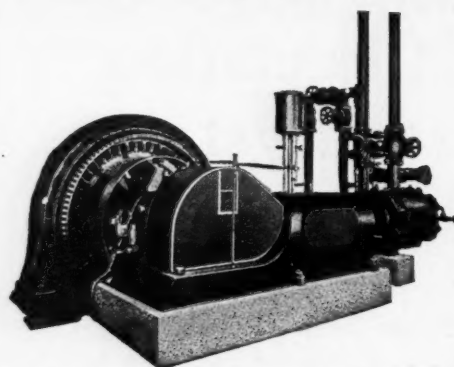
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De La Vergne high speed horizontal machines have been in actual use longer than any other design. The patented auxiliary suction port is a great advantage, not only increasing the efficiency but insuring perfect lubrication.

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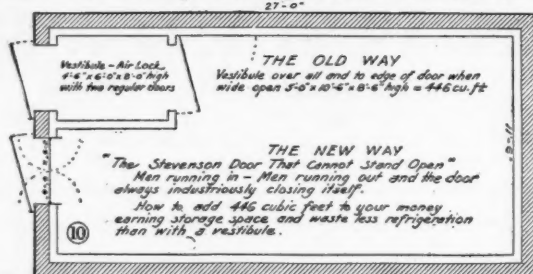
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Novoid Pure Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and centers are square and sharp. Write for booklet.

Cork Import Corp., 345 West 40th St., New York City

refrigerating system, including a 6-ton refrigerating machine.

The Charles Sucher Packing Co., Dayton, Ohio, have added to their York equipment a 69¼-ton York refrigerating machine.

Hetzler Packing Co., Columbia, Mo.,

have added to their York equipment two 39-ton refrigerating machines and other equipment.

George Betzer Packing House, Chadron, Ohio; a one-ton refrigerating machine.

Nuckolls Packing Co., Denver, Colo.; a 5¾-ton refrigerating machine.

Friedman & Belack, sausage manufacturers, Philadelphia, Pa.; one 8-ton self-contained refrigerating machine.

C. A. Durr Packing Co., Inc., Utica, N. Y.; one 40-ton refrigerating machine.

Swift & Company, Helena, Ark.; one 5¾-ton refrigerating machine.

Municipal Abattoir, Baton Rouge, La.; two 12-ton refrigerating machines.

John Morrell & Co., Duluth, Minn.; one 15-ton refrigerating machine.

Standard Sausage Co., Minneapolis, Minn.; one 15-ton refrigerating machine.

City Abattoir, Greensboro, N. C.; one 13½-ton refrigerating machine.

ADMINISTRATIVE EFFICIENCY.

In the interest of economy and efficiency, and to simplify and facilitate the general business administration of the United States Department of Agriculture, the various offices attached to the Office of the Secretary and engaged in personnel and other branches of business administration have been consolidated into a single unit by order of Secretary of Agriculture Jardine.

Dr. W. W. Stockberger, who has had years of experience in scientific work in the Bureau of Plant Industry, and who of late has been associated with personnel activities of the department, has been named Director of Personnel and Business Administration. Doctor Stockberger will give special attention to the employment and personnel policies in the department, including salary classification and efficiency ratings. W. A. Jump, the budget officer of the department, has been named assistant director in charge of business operation, and will continue to act as budget officer.

When Secretary Jardine assumed office he found a dozen or more separate offices engaged in personnel and business operation affecting the department as a whole, with the head of each office reporting directly to the Secretary. By this order Secretary Jardine brings together under a single directing head the following offices: personnel office, salary classification office, office of inspection, chief clerk and superintendent of buildings, mechanical shops, section of accounts serving the secretary's office, office of budget and finance, office of purchase and sales, office of traffic manager, division of accounts and disbursements. The consolidated Office of Personnel and Business Administration will occupy quarters in the administration building of the department. In bringing about the consolidation of these offices Secretary Jardine let it be known he expects that not only will it result in increased efficiency of operation, but that a considerable economy in expenditures will be brought about.

Coordination of the business administration of the department brings each of the main divisions of its work under a single directing head, responsible to the Secretary. Those supervising this work are the Directors of Scientific Work, Regulatory Work, Extension Work, Information, and Personnel and Business Administration. These offices act in the capacity of clearing houses for department activities, assuming much of the detail work formerly carried by the Secretary, and giving him an opportunity to address his attention to general principles under which the department is conducted.



75%
OF
**Chicago's Ice Manufacturing
Plants**
have used
**UNITED CORK COMPANY'S
SERVICE**
Crescent (100% Pure)
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Efficient Guaranteed Installation
These Plants Have Found
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2. Columbia Ice & Ice Cream
Co.
3. Lincoln Ice Company.
4. Jefferson Ice Company.
5. Economy Ice Company.
6. Chicago Artificial Ice Co.
7. Egan Ice Company.
8. Grawoig Ice Company.
9-11. Jefferson Ice Co.
10. Boyle Ice Co.
12. Kosmos Ice Company.
**LET US EXTEND THIS SERVICE
TO YOU**
UNITED CORK COMPANIES
NEW YORK, CHICAGO, CLEVELAND,
BOSTON, BALTIMORE,
PHILADELPHIA, PITTSBURGH,
CINCINNATI, ST. LOUIS.
Factory:
Lyndhurst,
N. J.

Chicago Section

President George A. Hormel, of Geo. A. Hormel & Co., Austin, Minn., came down to Chicago this week.

F. T. Fuller, president of the Iowa Packing Company, Des Moines, Ia., made a trip to the city this week.

Ernest Urwitz, of the Dryfus Packing & Provision Company, Lafayette, Ind., was a business caller in the city.

Charles A. Hughes, president of the Hughes-Curry Packing Company, Anderson, Ind., was in the city this week.

R. Seastrand, general superintendent of the J. T. McMillan Co., St. Paul, Minn., was in Chicago on business this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 33,650 cattle, 19,799 calves, 68,135 hogs and 47,903 sheep.

C. L. Ferguson, president and general manager of the Ferguson Packing Company, Johnstown, Pa., called on his Chicago friends during the week.

E. G. James, well-known packinghouse broker, left Chicago late in the week for a business trip to New York and other Eastern centers. He expects to be gone about a week.

T. Davis Hill, of Baltimore, Md., was in Chicago this week. Mr. Hill is a director of the Institute of American Meat Packers and has always been active in work for the benefit of the industry.

Provision shipments from Chicago for the week ending April 18, 1925, with comparisons, are reported as follows:

	Cor.	Last week.	Prev. week.	week, 1924.
Cured meats, lbs.	13,372,000	13,212,000	16,903,000	
Fresh meats, lbs.	36,875,000	35,484,000	34,995,000	
Lard, lbs.	5,896,000	6,175,000	11,561,000	

Prices realized on Swift & Company's sales of carcass beef in Chicago for the

week ending Saturday, April 18, on shipments sold out, ranged from 7.50 cents to 20.25 cents per pound and averaged 13.99 cents per pound.

Meat Trade Movies—No. 54



ANOTHER "SELL RIGHT" EXPONENT

Fred G. Duffield, vice president of Jacob E. Decker & Sons Co., Mason City, Iowa, may not make much noise, but he is there when it comes to figuring right. That's one of the many reasons why Decker makes money.

Louis Suessel, popular salesman for Louis Pfaelzer & Sons, has gone to Europe to enjoy a rest and visit with relatives. He has gone direct to Heidelberg, Germany, but during the four months that he intends to remain, will travel extensively throughout the Continent, visiting Holland, Belgium, France and Austria. A. Gocker, a prominent West Side butcher, accompanied Mr. Suessel.

FIGURING THE HOG TEST.

(Continued from page 20.)

the cost of packing and packages, and less the selling and delivery expense (including freight, if any) which each particular packer encounters in the selling of his product.

This will vary considerably, depending upon the type of service rendered, and care must be exercised that these expenses are not underestimated.

Green Hams, Picnics, Bellies should be priced at the bid price for carload lots, f.o.b. Chicago, less freight to Chicago (if a Western plant); brokerage and natural shrinkage occurring in the accumulating of green carlots; also less the cost of loading into cars and plant icing of the car.

The total of these charges (excepting freight) is from $\frac{3}{8}$ to $\frac{1}{2}$ ¢ per pound; so that if the bid price on Green Hams, 14/16 average, f.o.b. Chicago, was 15 $\frac{1}{2}$ ¢, the net value of the product at the time of cutting would be from 15 to 15 $\frac{1}{2}$ ¢.

The proper deduction should be determined by each packer by test.

Pricing Other Goods—As a rule there is no current green carload market price on Dry Salt Bellies, Fat Backs, Plates and Jowls. To arrive at the green value of these products, the freight to Chicago (if a Western plant) the curing expense, including shrinkage in cure, must be deducted from the current carload bid price on the CURED product, f.o.b. Chicago.

The curing expense, including shrinkage, will vary from 1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ ¢ per pound, depending upon the volume handled through the cellars.

Lard is priced at the current net carload bid price, less rendering expense, and less brokerage or selling expense, and freight to Chicago (if a Western plant). In case of Eastern plants freight from Chicago should be added to f.o.b. Chicago price.

SUMMER AND FALL PRICE.

While these are the general rules for pricing the daily cut-out value of hogs, it is unsafe to price on this basis during the late summer and early fall months on

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Bones
Cracklings
Hog Hair

Carcass Beef—F. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork

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Special attention to Claims adjustments and
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LEON DASHEW

Counselor At Law
15 Park Row New York

product going into cure, which would almost invariably come out of cure on lower markets.

At such periods the current market must necessarily be discounted, otherwise heavy losses will inevitably be sustained when the product is ready for shipment.

YIELD PERCENTAGES.

Yields shown on the test are AVERAGE yields.

During the spring and summer months, however, a liberal proportion of green or unfinished hogs are received by most packers. These hogs will yield probably two to three per cent less than well-finished hogs.

Each packer must take into consideration this decrease in yield when he sees that he is encountering it.

The same applies to early fall hogs, or hogs fed on new corn.

EDIBLE KILLING OFFAL.

This includes Heart, Liver, Stomach, Kidneys, Weasand Meat, Giblet Meat, Tongue, Snouts, Cheek Meat, Brains and Ears.

The value of this product per cwt. of live hogs must be obtained periodically, by weighing the total production of these products in a day's kill, pricing them at the net market value, and then dividing by the live weight of hogs from which obtained.

This will give the proper credit per cwt. alive to go in the amount column.

This credit should be rechecked at least once every two weeks.

INEDIBLE KILLING OFFAL.

This caption includes Casings, Greases, Dry Tankage and Hair. The value of these products per cwt. is obtained by dividing the net value of the production over a given period by the live weight of the hogs from which they were produced. This credit should be rechecked at least once a month.

HOG COST PER CWT. ALIVE.

In case the hogs are bought in outside markets, freight, bedding and buying charges must be added. No penalty is to be added for shrinkage, however, because it is presumed that the live weight upon which the hogs were brought is used in figuring them.

EXPENSES.

This caption includes all operating costs incurred by the Hog Department, including buying, driving, direct and indirect labor incident to the hogs, and proper charges for refrigeration, power, repairs, and factory overhead.

Selling expenses and general administrative expenses are not included, since they constitute a deduction from the selling price.

It is of the utmost importance that these operating charges be closely watched and adjusted at the beginning of every period, so as to conform as closely as possible to actual performance, taking into consideration during each period the change in volume.

The most feasible plan is to determine as closely as possible, on the basis of past experience, the *current cost per cwt.* taking into consideration the *estimated kill for the current period*, rather than to apply the expense figures of the previous period to the present period, which may have a totally different volume.

YIELDS IN CUTTING BEEF.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

THE SUCCESS NEVER ASKS—

—For a line that sells itself, only for an article that has merit.

—“How much must I do,” but “What can I do a little better?”

—For an easy job, but for a task that demands his best effort.

—To be a friend of the boss, but for a chance to prove he is indispensable.

—How much he will get, but how much he can earn.

—“Is the territory hard,” but “can it be developed?”

—For more than a chance to demonstrate his ability.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending April 18, 1925, are reported officially as follows:

Canada—Veal carcasses	3,281 pcs.
Canada—Pork tenderloins	1,880 lbs.
Canada—Veal livers	7,089 lbs.
Canada—Smoked pork	3,097 lbs.
Canada—Beef livers	21,398 lbs.
Canada—Beef quarters	90,615 lbs.
Germany—Smoked hams	825 lbs.
South America—Corned beef (tins)	300,000 lbs.
Ireland—Smoked pork	1,358 lbs.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 13.....	13,342	4,564	42,861	21,158
Tues., Apr. 14.....	10,293	6,461	16,162	18,515
Wed., Apr. 15.....	10,134	2,589	13,930	14,177
Thur., Apr. 16.....	12,517	8,381	22,082	10,297
Fri., Apr. 17.....	3,214	1,087	23,678	7,895
Sat., Apr. 18.....	466	319	6,554	3,564
Total last week	49,966	23,401	126,165	75,536
Previous week	46,206	19,788	122,950	71,523
Year ago	53,121	20,899	147,445	58,516
Two years ago	56,232	18,649	161,072	92,185

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 13.....	3,662	352	14,710	4,360
Tues., Apr. 14.....	2,386	115	8,001	5,119
Wed., Apr. 15.....	2,852	106	4,727	3,982
Thur., Apr. 16.....	2,553	222	5,124	5,235
Fri., Apr. 17.....	1,729	82	7,941	2,553
Sat., Apr. 18.....	306	82	3,964
Total last week	13,488	877	43,567	21,249
Previous week	12,330	668	38,193	12,795
Year ago	17,358	250	32,763	20,430
Two years ago	17,803	627	30,358	29,430

Receipts at Chicago Stock Yards thus far this year to April 18, with comparative totals:

	1925.	1924.
Cattle	874,955	904,171
Calves	286,346	256,902
Hogs	3,136,016	3,653,722
Sheep	1,151,939	1,139,703

Combined weekly hog receipts at eleven markets for week ending April 18, with comparisons:

	Week.	Year to date.
Week ending April 18.....	509,000	11,167,000
Previous week	454,000
Corresponding week, 1924.....	615,000	13,290,000
Corresponding week, 1923.....	716,000	12,598,000
Corresponding week, 1922.....	434,000	8,861,000
Corresponding week, 1921.....	537,000	10,074,000

Combined receipts at seven markets for the week ending April 18, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending April 18.....	179,000	433,000	180,000
Previous week	167,000	377,000	191,000
1924	180,000	491,000	165,000
1923	176,000	598,000	198,000
1922	157,000	339,000	111,000
1921	165,000	412,000	232,000

Combined receipts at seven points for 1925 to April 18, with comparisons:

	Cattle.	Hogs.	Sheep.
1925	2,769,000	9,546,000	2,960,000
1924	2,813,000	11,051,000	2,936,000
1923	2,804,000	10,375,000	3,329,000
1922	2,609,000	7,274,000	2,780,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight, lbs.	Top Price.	Average Price.
Week ending April 18*	126,600	235	\$13.10	\$12.80
Previous week	122,959	233	13.70	13.25
1924	147,445	234	7.70	7.45
1923	161,072	239	8.55	8.10
1922	99,906	241	10.75	10.20
1921	142,121	234	9.35	8.30
1920	163,547	245	16.75	15.05
Average 1920-1924	142,800	239	\$10.65	\$ 9.80

*Saturday, April 18, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending April 18.	\$10.40	\$12.80	\$ 7.50	\$13.40
Previous week	10.25	13.25	7.75	14.35
1924	10.30	7.45	10.25	16.00
1923	9.05	8.10	7.65	13.15
1922	8.00	10.30	8.90	14.00
1921	8.10	8.30	6.90	9.90
1920	11.90	15.05	14.90	19.30
Average 1920-1924	\$ 9.45	\$ 9.80	\$ 9.70	\$14.45

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending April 18.	36,600	82,500	53,700
Previous week	33,876	84,766	58,728
1924	35,763	114,682	38,086
1923	38,429	130,714	62,755
1922	34,626	80,827	26,949

*Saturday, April 18, estimated.

Chicago packers' hog slaughters for the week ending April 18, 1925:

Armour & Co.	10,500
Anglo-American	4,100
Swift & Co.	8,500
Hammond Co.	4,500
Morris & Co.	7,300
Wilson & Co.	8,100
Boyd-Lunham	4,000
Western Packing Co.	6,100
Roberts & Oake	4,100
Miller & Hart	5,300
Independent Packing Co.	4,500
Brennan Packing Co.	6,800
Agar Packing Co.	1,000
Others	15,000
Total	89,800

Previous week 85,300
Year ago 125,600
Two years ago 142,800
Three years ago 96,600
(For Chicago livestock prices, see page 36.)

Cross, Roy, Eberhart & Harris

Postal Telegraph Building

CHICAGO, ILL.

Brokers

Established 1893

Provision Dept.

Handled by practical men in packing-house buying and selling

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Specializes on "Hedging" and
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Duluth Board of Trade

OWNERS AND OPERATORS OF

White City Provision Co.

A modern curing and storage warehouse

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, April 23, 1925.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@20
10-12 lbs. avg.	@20
12-14 lbs. avg.	@20 1/2
14-16 lbs. avg.	@20 1/2
16-18 lbs. avg.	@20 1/2
18-20 lbs. avg.	@21 1/2
Skinned Hams—	
14-16 lbs. avg.	@24 1/2
16-18 lbs. avg.	@24 1/2
18-20 lbs. avg.	@24 1/2
20-22 lbs. avg.	@24 1/2
22-24 lbs. avg.	@19 1/2
24-26 lbs. avg.	@19 1/2
26-28 lbs. avg.	@17 1/2
Pics—	
4-6 lbs. avg.	@12 1/2
6-8 lbs. avg.	@12 1/2
8-10 lbs. avg.	@12 1/2
10-12 lbs. avg.	@12 1/2
12-14 lbs. avg.	@12 1/2
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@24 1/2
8-10 lbs. avg.	@24 1/2
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@22 1/2
14-16 lbs. avg.	@22

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@20 1/2
10-12 lbs. avg.	@20 1/2
12-14 lbs. avg.	@20 1/2
14-16 lbs. avg.	@20 1/2
16-18 lbs. avg.	@21 1/2
18-20 lbs. avg.	@21 1/2
Boiling Hams—(house run)	
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@22
Skinned Hams—	
14-16 lbs. avg.	@22 1/2
16-18 lbs. avg.	@22 1/2
18-20 lbs. avg.	@22 1/2
20-22 lbs. avg.	@22 1/2
22-24 lbs. avg.	@20 1/2
24-26 lbs. avg.	@19
26-28 lbs. avg.	@18
Pics—	
4-6 lbs. avg.	@12 1/2
6-8 lbs. avg.	@12 1/2
8-10 lbs. avg.	@12 1/2
10-12 lbs. avg.	@12 1/2
12-14 lbs. avg.	@12 1/2
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@25
8-10 lbs. avg.	@24 1/2
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@23
14-16 lbs. avg.	@22

Dry Salt Meats.

Extra short clears, 35/45	@16 1/2
Extra short ribs, 35/45	@16 1/2
Regular plates, 6-8	@14 1/2
Clear plates, 4-7	@14 1/2
Jowl butts	@12
Fat Backs—	
8-10 lbs. avg.	@12 1/2
10-12 lbs. avg.	@13
12-14 lbs. avg.	@13 1/2
14-16 lbs. avg.	@14 1/2
16-18 lbs. avg.	@14 1/2
18-20 lbs. avg.	@15 1/2
20-25 lbs. avg.	@15 1/2
Clear Bellies—	
14-16 lbs. avg.	@18 1/2
16-18 lbs. avg.	@18 1/2
18-20 lbs. avg.	@18 1/2
20-25 lbs. avg.	@18 1/2
25-30 lbs. avg.	@18 1/2
30-35 lbs. avg.	@18
35-40 lbs. avg.	@17 1/2
40-50 lbs. avg.	@17 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, APRIL 18, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.55	15.55	15.35	15.35
July	15.85	15.85	15.67 1/2	15.70
Sept.	16.15	16.17 1/2	16.00	16.00
CLEAR BELLIES—				
May	19.20	19.20	18.80	19.50
July	19.20	19.20	18.80	18.80
SHORT RIBS—				
May	16.90	16.90	16.72 1/2	16.90
July	16.90	16.90	16.72 1/2	16.72 1/2

MONDAY, APRIL 20, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.25	15.25	14.95	15.15
July	15.60-55	15.60	15.32 1/2	15.47 1/2
Sept.	15.90	15.90	15.65	15.80
Oct.	15.95	15.97 1/2	15.75	15.92 1/2 ax
CLEAR BELLIES—				
May	18.40	18.40	18.30	18.30 ax
July	18.40	18.40	18.10	18.20
SHORT RIBS—				
May	16.20	16.20	16.20	16.20 b
July	16.60	16.60	16.25	16.30 b
Sept.	16.55	16.55	16.30	16.30 n

TUESDAY, APRIL 21, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.10	15.25	15.00	15.25 ax
July	15.45-47 1/2	15.60	15.32 1/2	15.57 1/2
Sept.	15.75-72 1/2	15.92 1/2	15.67 1/2	15.87 1/2 b
Oct.	15.80	15.97 1/2	15.80	15.97 1/2 h
CLEAR BELLIES—				
May	17.95	18.37 1/2	17.95	18.37 1/2 b
July	18.00	18.30	18.00	18.30 ax
SHORT RIBS—				
May	16.20	16.25	16.20	16.25 b
July	16.30	16.40	16.25	16.25 b
Sept.	16.25	16.25	16.15	16.20 ax

WEDNESDAY, APRIL 22, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.30-32 1/2	15.32 1/2	15.20	15.27 1/2
July	15.60-70	15.70	15.52 1/2	15.60
Sept.	15.92 1/2-95	15.95	15.82 1/2	15.90
Oct.				16.00 ax
CLEAR BELLIES—				
May	18.70	18.70	18.67 1/2	18.67 1/2 ax
July	18.30	18.55	18.30	18.55 ax
SHORT RIBS—				
May	16.40	16.40	16.40	16.40
July	16.35-40	16.50	16.35	16.45 ax
Sept.	16.25	16.35	16.25	16.30 ax

THURSDAY, APRIL 23, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.25	15.25	15.07 1/2	15.10
July	15.57 1/2	15.57 1/2	15.40	15.45 ax
Sept.	15.90	15.90	15.72 1/2	15.72 1/2 b
Oct.				15.85 ax
CLEAR BELLIES—				
May	18.50	18.55	18.50	18.50
July	18.25	18.35	18.25	18.25 b
SHORT RIBS—				
May	16.25	16.25	16.17 1/2	16.17 1/2 ax
July	16.35	16.35	16.22 1/2	16.25
Sept.	16.20	16.20	16.15	16.15

FRIDAY, APRIL 24, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	15.00	15.00	14.67 1/2	14.82 1/2
July	15.37 1/2-35	15.37 1/2	15.00	15.15
September	15.57 1/2-65	15.67 1/2	15.35	15.27 1/2
October	15.75	15.75	15.45	15.55
CLEAR BELLIES—				
May	18.45	18.45	18.45	18.45
July	18.15	18.15	18.05	18.15 b
SHORT RIBS—				
May	16.07 1/2	16.10	16.07 1/2	16.10 b
July	16.20	16.25	16.20	16.25 b
September	16.05	16.05	16.05	16.05 b

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, April 22, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 30-34c; green hams, 8-10 lbs., 26 1/2c; 10-12 lbs., 26c; 12-14 lbs., 25 1/2c; green picnics, 4-6 lbs., 16-18c; 6-8 lbs., 15-16c; green clear bellies, 6-8 lbs., 26c; 8-10 lbs., 26c; 10-12 lbs., 25 1/2c; 12-14 lbs., 24 1/2c; S. P. bellies, 6-8 lbs., 24c; 8-10 lbs., 24-25c; 10-12 lbs., 24c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 24c; 10-12 lbs., 23 1/2c; 12-14 lbs., 23c; 18-20 lbs., 24c; dressed hogs, 19-19 1/2c; city steam lard, 15 1/2c; compound, 13 1/2c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 23, 1925, with comparisons, were as follows:

	Week ending Apr. 23	Prev. week.	Cor. week.
Armour & Co.	9,073	5,503	10,939
Anglo-Amer. Prov. Co.	5,477	3,415	7,021
Swift & Co.	9,046	6,778	12,586
G. H. Hammond Co.	5,526	4,368	6,864
Morris & Co.	10,295	6,046	12,640
Wilson & Co.	7,791	6,604	11,453
Boyd-Latham & Co.	4,163	3,932	7,696
Western Pkg. & Pro. Co.	6,000	5,500	9,900
Roberts & Onke.	4,101	3,079	4,601
Miller & Hart.	3,704	4,092	5,580
Independent Packing Co.	3,995	3,946	4,402
Brennan Packing Co.	5,700	7,027	6,459
Agar Packing Co.	987	1,259	200
Total	75,918	61,549	100,431

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	18	12
Rib roast, light end	35	25	20
Chuck roast	20	14	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12 1/2
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12 1/2	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

Mutton.

	Good.	Com.
Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	29	@32
Loins, whole, 10@12 avg.	26	@28
Loins, whole, 12@14 avg.	25	@27
Loins, whole, 14 and over	23	@24
Chops	30	@32
Shoulders	20	@22
Butts	25	@25
Spareribs	18	@18
Hocks	14	@14
Leaf lard, unrendered	12	@22

Veal.

Hindquarters	22	@32
Forequarters	12	@20
Legs	22	@25
Breasts	14	@18
Shoulders	12	@24
Cutlets	50	@50
Rib and loin chops	50	@40

Butchers' Offal.

Suet	6	@6
Shop fat	3	@3
Bones, per 100 lbs.	50	@50
Calf skins	19	@19
Kips	15	@15
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6 1/2	6 1/2
Crystals	7 1/2	7 1/2
Double refined nitrate of soda, f. o. b. N. Y. & S. F. carloads	4	3 1/2
Less than carloads, granulated	4 1/2	4 1/2
Crystals	5 1/2	5
Kegs, 100@130 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls., lots or more	9	8 1/2
Crystal to powdered, in bbls., in 5-ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	9 1/2	10
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or powdered, in bbls.	5 1/2	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	8	7.30
Medium, car lots, per ton, f.o.b. Chicago, bulk	8	8.80
Rock, car lots, per ton, f.o.b. Chicago	5.85	
Sugar—		
Raw Sugar, 96 basis	4.60	
Second sugar, 90 basis	4.85	
Syrup, testing 63 to 65 combined sucrose and invert	0.32	
Standard, granulated, f.o.b. refiners (net)	5.70	
Plantation, granulated, f.o.b. New Orleans (less 2%)	5.50	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Week ending	Cor. week,
April 25,	1924.
Prime native steers.....	19 @20
Good native steers.....	18 @18½
Medium steers.....	14 @16
Heifers, good.....	13 @18
Cows.....	8 @13
Hind quarters, choice.....	27 @27
Fore quarters, choice.....	15 @15

Beef Cuts.

Steer Loins, No. 1.....	@34	@40
Steer Loins, No. 2.....	@31	@35
Steer Short Loins, No. 1.....	@45	@52
Steer Short Loins, No. 2.....	@40	@45
Steer Loin Ends (hips).....	@25	@28
Steer Loin Ends, No. 2.....	@24	@28
Cow Loins.....	@24	15 @26
Cow Short Loins.....	@32	24 @28
Cow Loin Ends (hips).....	@18	@20
Steer Ribs, No. 1.....	@23	@28
Steer Ribs, No. 2.....	@23	@27
Cow Ribs, No. 1.....	@23	@27
Cow Ribs, No. 2.....	@18	@21
Cow Ribs, No. 3.....	@13	@14
Steer Ribs, No. 1.....	@16	@16½
Steer Ribs, No. 2.....	@15½	@16
Steer Chucks, No. 1.....	@13	@13
Steer Chucks, No. 2.....	@12½	@12
Cow Rounds.....	@14½	10 @14
Cow Chucks.....	@11½	7½ @10
Steer Plates.....	@11	@11½
Medium Plates.....	@10½	@10½
Briskets, No. 1.....	@16	@18
Briskets, No. 2.....	@12	@15
Steer Navel Ends.....	@8½	6 @6½
Cow Navel Ends.....	@8	5 @6
Fore Shanks.....	@6½	@6½
Hind Shanks.....	@6	@4½
Rolls.....	@20	18 @20
Strip Loins, No. 1, boneless.....	@55	@60
Strip Loins, No. 2.....	@50	@55
Strip Loins, No. 3.....	@40	12 @15
Sirloin Butts, No. 1.....	@30	@30
Sirloin Butts, No. 2.....	@26	@25
Sirloin Butts, No. 3.....	@18	@18
Beef Tenderloins, No. 1.....	@75	@75
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@17	16 @17
Flank Steaks.....	@17	@17
Shoulder Clods.....	@15	12 @15
Hanging Tenderloins.....	@10	9 @10

Beef Products.

Brains, per lb.....	9½ @10	10½ @12
Hearts.....	4½ @6	4½ @6
Tongues.....	29 @30	29 @30
Sweetbreads.....	41 @42	41 @42
Ox-Tail, per lb.....	5 @6	10 @11
Fresh Tripe, plain.....	4 @4	4 @4
Fresh Tripe, H. C.....	6½ @6½	6½ @6½
Livers.....	11 @15	8 @9
Kidneys, per lb.....	8 @8	8 @8½

Veal.

Choice Carcass.....	15 @17	17 @18
Good Carcass.....	11 @14	10 @16
Good Saddle.....	16 @27	20 @28
Good Backs.....	8 @12	8 @12
Medium Backs.....	5 @7	6 @8

Veal Product.

Brains, each.....	11 @12	11 @11
Sweetbreads.....	35 @60	53 @60
Calf Livers.....	34 @36	32 @37

Lamb.

Choice Lambs.....	@26	@30
Medium Lambs.....	@24	@28
Choice Saddle.....	@30	@33
Medium Saddle.....	@28	@31
Choice Fores.....	@18	@25
Medium Fores.....	@16	@23
Lamb Fries, per lb.....	31 @32	30 @31
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@12	@18
Light Sheep.....	@15	@20
Heavy Saddle.....	@16	@21
Light Saddle.....	@18	@23
Heavy Fores.....	@10	@15
Light Fores.....	@15	@17
Mutton Legs.....	@20	@25
Mutton Loins.....	@15	@20
Mutton Stew.....	@7	@14
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hog.....	@18	@12
Pork Loins, 8@10 lbs. avg.....	@25	@18
Leaf Lard.....	@17½	@11½
Tenderloin.....	@55	@55
Spare Ribs.....	@14	@7½
Butts.....	@21	@13½
Hocks.....	@13	@8
Tails.....	@12	@8
Snouts.....	@8½	@8½
Pigs' Feet.....	@5½	@5
Pigs' Heads.....	@8	@7
Blade Bones.....	@13½	@7
Blade Meat.....	@11½	@11½
Hog Livers, per lb.....	6 @12	6 @4½
Neck Bones.....	@6	@3
Skinned Shoulders.....	@17	@9½
Pork Kidneys, per lb.....	@9	@5½
Silly Bones.....	@9	@9
Tail Bones.....	@12	@9
Back Fat.....	@18	@12½
Hams.....	@26	@15½
Calas.....	@18	@19
Bellies.....	@28	@13

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@30
Country style sausage, fresh in link.....	@22
Country style sausage, fresh in bulk.....	@21
Country style sausage, smoked.....	@24
Mixed sausage, fresh.....	@16
Frankfurts in pork casings.....	@15
Frankfurts in sheep casings.....	@19
Bologna in beef bungs, choice.....	@18
Bologna in beef middles, choice.....	@15
Bologna in cloth, paraffined, choice.....	@20
Liver sausage in hog bungs.....	@13
Liver sausage in beef rounds.....	@14
Head cheese.....	@14
New England luncheon specialty.....	@24
Liberty luncheon specialty.....	@15
Minced luncheon specialty.....	@15
Tongue sausage.....	@18
Blood sausage.....	@15
Polish sausage.....	@16
Souse.....	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@50
Cervelat, new condition, in hog bungs.....	@17
Cervelat, new condition, in beef middles.....	@17
Thuringer Cervelat.....	@22
Farmer.....	@26
Holsteiner.....	@26
B. C. Salami, choice.....	@47
Milano Salami, choice, in hog bungs.....	@22
B. C. Salami, new condition.....	@41
Prisses, choice, in hog middles.....	@56
Genoa style Salami.....	@38
Peperoni.....	@21
Mortadella, new condition.....	@52
Capicola.....	@42
Italian style hams.....	@42
Virginia style hams.....	@42

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	13½ @14
Special lean pork trimmings.....	@19
Extra lean pork trimmings.....	@19
Neck bone pork trimmings.....	15½ @16
Pork cheek meat.....	11½ @12
Pork hearts.....	4½ @5
Fancy boneless bullmeat (heavy).....	@9½
Boneless chucks.....	@8
Shank meat.....	@6½
No. 1 beef trimmings.....	@6½
Beef hearts.....	4½ @4½
Beef cheeks (trimmed).....	@6
Dr. can. cows, 300 lbs. and up.....	6½ @6½
Dr. cutters, 350 lbs. and up.....	@6½
Dr. bologna bulls, 500-700 lbs.....	7½ @8
Beef tripe.....	3 @3½
Cured pork tongues (can. trim.).....	@15

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce per set.....	@20
Beef rounds, export, 225 sets, per tierce, per set.....	@29
Beef middles, 110 sets, per tierce, per set.....	@1.30
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	@25
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	@17
Beef weasands, No. 1, per piece.....	@17
Beef weasands, No. 2, per piece.....	@5
Beef bladders, small, per doz.....	@1.15
Beef bladders, medium, per doz.....	@1.60
Beef bladders, large, per doz.....	@1.60
Hog casings medium, f. o. b., per lb.....	@1.40
Hog middles, without cap, per set.....	@16
Hog middles, with cap, per set.....	@18
Hog bungs, export.....	@24
Hog bungs, large, prime.....	@17
Hog bungs, medium.....	@12
Hog bungs, small, prime.....	@8
Hog bungs, narrow.....	@4
Hog stomachs, per piece.....	@7

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	33.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	38.00
Family back pork, 20 to 34 pieces.....	36.50
Family back pork, 35 to 45 pieces.....	37.00
Clear back pork, 20 to 34 pieces.....	40.00
Clear plate pork, 25 to 35 pieces.....	31.00
Clear plate pork, 35 to 45 pieces.....	30.00
Brisket pork.....	36.00
Bean pork.....	29.00
Plate beef.....	20.00
Extra plate beef, 200 lb. bbls.....	21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.57½ @1.60
Oak pork barrels, black iron hoops.....	1.77½ @1.80
Ask pork barrels, galv. iron hoops.....	1.77½ @1.80
Red oak lard tierces.....	2.35 @2.40
White oak lard tierces.....	2.55 @2.60
White oak ham tierces.....	2.90

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@21½
Nut margarine, in 1 lb. cartons, f.o.b. Chicago (50 and 60 lb. solid packed tubs, 1c per lb. less.).....	@21
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@17

DRY SALT MEATS.

Extra short clears.....	@17½
Extra short ribs.....	@17½
Short clear middles, 60-lb. avg.....	@18½
Clear bellies, 14@16 lbs.....	@19
Clear bellies, 18@20 lbs.....	@18½
Clear bellies, 25@30 lbs.....	@18½
Rib bellies, 20@25 lbs.....	@18½
Rib bellies, 25@30 lbs.....	@18½
Fat backs, 10@12 lbs.....	@13½
Fat backs, 12@14 lbs.....	@14½
Fat backs, 14@16 lbs.....	@15
Regular plates.....	@14½
Butts.....	@12½

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@30
Skinned hams, fancy, 16@18 lbs.....	@34½
Standard regular hams, 12@16 lbs.....	@28
Picnics, 6@8 lbs.....	@18½
Standard bacon, 8@12 lbs.....	@33
Standard bacon, 4@8 lbs.....	@34½
Standard bacon, 12@14 lbs.....	@33
Standard bacon strips, 6@7 lbs.....	@35½
Cooked hams, choice, skin on, surplus fat off, smoked.....	@45
Cooked hams, choice, skinned, surplus fat off.....	@46
Cooked hams, choice, skinned, surplus fat off.....	@49
Cooked picnics, skin on; surplus fat off.....	@26
Cooked picnics, skinned, surplus fat off.....	@27
Cooked loin roll, smoked.....	@42

ANIMAL OILS.

Prime lard oil.....	17½ @17½
Extra winter strained lard.....	17½ @18
Extra lard oil.....	14½ @15
Extra No. 1 lard.....	12½ @13
No. 1 lard oil.....	12 @12½
No. 2 lard oil.....	11½ @12
Pure neatfoot oil.....	13½ @14½
Extra neatfoot oil.....	12½ @13
No. 1 neatfoot oil.....	12 @12½
Acidless tallow oil.....	12½ @12½

FERTILIZERS.

Blood, ground.....	3.45 @3.50
Hoofmeal.....	2.75 @3.00
Ground tankage, 11 to 12%.....	2.90 @3.10
Ground tankage, 6 to 10%.....	2.50 @2.75
Crushed and unground tankage.....	2.00 @2.50
Ground raw bone, per ton.....	26.00 @28.00
Ground steamed bone, per ton.....	20.00 @24.00
Unground steamed bone.....	16.00 @18.50
Unground bone tankage.....	12.00 @15.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	\$250.00 @300.00
No. 2 horns, 40 lb. average.....	300.00 @210.00
No. 3 horns.....	140.00 @150.00
Horns, black and striped.....	40.00 @45.00
Horns, white.....	55.00 @60.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	70.00 @80.00
Heavy flats.....	60.00 @70.00
Light flats.....	50.00 @60.00
Thigh bones, heavies.....	90.00 @95.00
Thigh bones, lights and med.....	90.00 @95.00
Buttock bones.....	45.00 @50.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unsold stock will be found in "Packinghouse By-Products Markets" reports on another page.

LARD (Unrefined).

Prime, steam, cash tierces.....	@15.25
Prime, steam, loose.....	@14.75
Leaf, raw.....	@14.75
Neutral lard.....	@17.50

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@15.75
Pure lard, tierces.....	@15.50
Compound.....	@12.75

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12½ @13
Oleo stock.....	11½ @12
Prime No. 1 oleo oil.....	11½ @11½
Prime No. 2 oleo oil.....	10½ @11
No. 3 oleo oil.....	10 @10½
Prime oleo stearine, cblb.....	@13

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	4½ @4½
Fancy tallow, under 2% acid, 43 titre.....	9½ @9½
No. 1 tallow, basis 10% f.f.a. 42 titre.....	8½ @9
No. 2 tallow, basis 40% f.f.a. 40 titre.....	8 @8½
Choice white grease, max., 4% acid, loose, Chicago.....	11½ @11½
Yellow grease, max., 5% acid.....	9 @9½
Yellow grease, 12-15 f.f.a.....	8½ @8½
Brown grease, 40 f.f.a.....	8 @8½

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points.....	9½ @9½
White, decolorized, in bbls, c.a.f. Chicago.....	12½ @13½
Yellow, decolorized, in bbls.....	12½ @13
Snap stocks, 50% f.f.a. basis, f.o.b. mills.....	3½ @3½
Corn oil in tanks, f.o.b. bbls.....	10½ @10½
Soya Bean oil, sellers' tank, f.o.b. coast.....	10½ @10½
Cocunut oil, sellers' tank, f.o.b. coast.....	8½ @8½
Refined in bbls, c.a.f. Chicago.....	11½ @12

Retail Section

How Do You Trim Your Pork Chops?

**How One Butcher Can Make 12½%
More Than Another, and Yet Buy
and Sell for the Same Price**

By Marjorie Tracy.

EDITOR'S NOTE—A woman has made the best record up to date in teaching meat salesmanship.

The meat classes of the Milwaukee Vocational School—taught by Mrs. Marjorie Tracy—have turned out the best results anywhere in the country.

This is the second of a series of practical talks prepared by Mrs. Tracy for THE NATIONAL PROVISIONER, based on her experiences in the trade.

Butchers A and B buy pork loins for 18 cents a pound, and sell them for 25 cents a pound.

Both men have about the same type of shop, yet Butcher A makes 2 cents more a pound on pork loins than does Butcher B.

How does he do it?

Which Butcher is Right?

Butcher A puts up a four-pound order of pork chops—and this is how he does it.

He takes a pork loin, cuts down the desired number of chops to make four pounds, takes his cleaver and cuts the chine bone at the end of the last chop—and then weighs them while they are still in one piece.

He then separates the chops, trims off a small piece of chine bone and wraps them, charging the customer for four pounds.

Butcher B puts up a four-pound order of pork chops by cutting off and trimming the pork chops before he weighs them. He then wraps them and charges the customer for four pounds of pork chops.

Who Pays for the Bone?

Let us weigh the pieces of chine bone that he has cut off (eight ounces).

Who pays for it? His customer?

No, he does, and he is actually throwing into the bone box 9 cents of his own money, or 12½ cents of the customer's money!

Does the customer expect this trimming to be done before or after the weighing?

Most of them never notice whether you trim before or after the weighing. They have seen the loin on the scale weigh four pounds, and are satisfied.

Then, too, if they had bought a roast instead of chops, all either butcher would have done would have been to crack the chine bone in a few places, or else saw it off. But in either case there would have been no loss due to trimming.

Keep Down Price and Meet Competition.

Remember, two ounces is one-eighth of a pound, or 12½ per cent.

Very few butchers can afford to add this amount to their present "overhead," and keep the price of pork chops down so they can meet the competition of the butchers who know how to cut and when to weigh.

LOCAL AND PERSONAL.

Earl Sturtevant has sold his meat market in Darien, Wis., to L. E. Humphrey.

A new meat market has been opened in Sheboygan Falls, Wis., by Albert Altmeyer.

A new meat market, known as the Cash Market, has been opened in Dothan, Ala., by Warren May.

W. G. Gartney, Jr., has sold his meat market in Concordia, Kans., to W. E. Voiles.

A new meat market has been opened in Johnson City, Tex., by Emmet Crossley.

Curt Hupp has opened a new meat market in Chanute, Kans., to be known as "The Baby Beef Meat Market."

A new meat market has been opened in Bigfork, Minn., by Frank Passard.

Hugo Hagenah has opened a new meat market in Hillsboro, Wis.

A new meat market has been opened in Martinsdale, Mont., by John Tracy.

The Hateli Meat Market in Cloverton, Minn., was recently destroyed by the fire which swept the city.

J. P. Buchan has sold his interest in the meat market in Pine City, Minn., to his partner, C. F. Glaede, who will conduct the business.

A new meat market, known as the Drake Meat Market, has been opened at 1028 Woodlawn avenue, Rockford, Ill., by William Drake.

Meyer and Costa have sold their meat market in Loyalton, Calif., to Robert M. Scott.

American Beef Company has sold its meat market in Fullerton, Calif., to Glenn DeLapp.

A new meat market has been opened in Marshfield, Ore., by Geo. J. Schwartz.

W. E. Squires has sold his interest in the Liberty Meat Market in Fairfield, Calif., to his partner, H. E. Wise.

L. C. Fenn has sold his meat market in

Chinook, Wash., to G. E. Dickenson and George Wilson.

A new meat market, known as the New Transport Meat Market, will be opened soon at Broadway and Monroe, Spokane, Wash., by Anton Held.

A new meat market has been opened in Onida, S. D., by C. I. Jones.

J. A. Davis has sold his Central Meat Market in Oakes, N. D., to F. C. Askerooth & Co.

J. H. Hacker has sold his meat market in Arcadia, Wis., to Mac D. Miller.

A new meat market has been opened in DeSmet, S. D., by Frank Connick.

A new meat market has been opened in Jesup, Ia., by H. R. Herrick.

G. W. Edwards has sold his Sanitary Meat Market in Alta Vista, Kans., to Charles Stevenson.

A new meat market has been opened in Chippewa Falls, Wis., by Louis M. Ritzinger.

The Gueth Meat Market in Hicksville, Ohio, has been sold to O. S. Stierwalt and Frank Preston.

Ely & Meyer have sold their meat market and grocery in Colon, Mich., to James DeBack and M. C. Sevey.

Sparks & Jackson have enlarged their grocery store at 1822 Jackson street, Portsmouth, Ohio, and have added a meat department.

Marsh & Craig have sold their meat market in Lewisburg, Tenn., to Roy Bills and Otis Beatty.

A new meat market has been opened in Lubbock, Tex., by J. A. Worden.

Gamet Brothers have sold their White Way Meat Market in Cameron, Mo., to Charles L. Heyde.

Frank Davis has purchased the meat market in Long Island, Neb.

Charles Duellen has purchased the Whitcomb Meat Market, Scottsbluff, Neb.

W. B. Lund has succeeded Albert M. Hodges in the meat business at 10437 Kercheval avenue, Detroit, Mich.

Benjamin Boxman has purchased the meat business at 8953 12th street, Detroit, Mich.

Charles Mounce has sold out the White House Market, Miami, Okla., to J. M. Thomas and C. Eilkes.

M. C. Carr has added a stock of meats to his grocery business in Hanford, Cal.

J. E. Batson has purchased the meat business of City Park Meat Market, Kelso, Wash.

The Harrison Meat Market, Shelton, Wash., will soon be completed and will be opened at once.

Frank McMurphy has engaged in the meat business in Kelso, Wash.

James Smith has engaged in business as the Oak Grove Meat Market, Oak Grove, Ore.

DUTCH BUTCHERS' EXHIBITION.

The third International Butchers' Exhibition will be held in Amsterdam, Holland, from October 8 to 15, 1925. The exhibition will be held in the Palais voor Volksolgt, a large building especially built for exhibitions, and containing a large hall in which exhibits will be placed.

Several German and Belgian makers of butchers' supplies have signified their intention of having displays in the hall. American butchers and packers who happen to be in Europe at the time are urged to attend. The promoter of these exhibitions, the first two of which were very successful is Th. Cuiper, editor of DeVe en Vleeschandel, the Dutch meat trade paper.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

WAYS OF SERVING BOLOGNA.

As is the case in serving many other kinds of sausage products, most people serve bologna by simply slicing and eating cold. There are several other ways of serving this delicious product, however, all of which add to its tastiness.

Suggest some of these different ways to your customers and see if they will not be glad to know about them. It is likely that increased bologna sales will result. These recipes were prepared by Miss Gudrun Carlson, director of the Department of Home Economics of the Institute of American Meat Packers.

Broiled Bologna—Cut in thin slices, sprinkle each slice with cayenne and broil until a delicate brown. Spread on a very thin layer of wet mustard and squeeze a bit of lemon juice on them.

Macaroni with Bologna—Cut the bologna into small squares or pieces; line a greased baking dish with cooked macaroni, sprinkle with salt, pepper and grated cheese. Cover the macaroni with a layer of the bologna, and continue the layers until the dish is filled. Pour a white sauce, seasoned with catsup and grated cheese, over the macaroni and bologna; sprinkle the top with buttered crumbs and bake in a hot oven long enough to heat through.

Bologna Cutlets—Dip slices of bologna in egg and cracker mixture. Fry quickly in hot deep fat until a delicate brown. Serve with tomato sauce.

DON'T OVERLOAD LIGHT TRUCKS.

A new model one and one-half ton truck is announced this week by the General Motors Truck company. This is the first time General Motors has made a

truck of this carrying capacity, and it now has a complete line to handle rated loads from one to 15 tons.

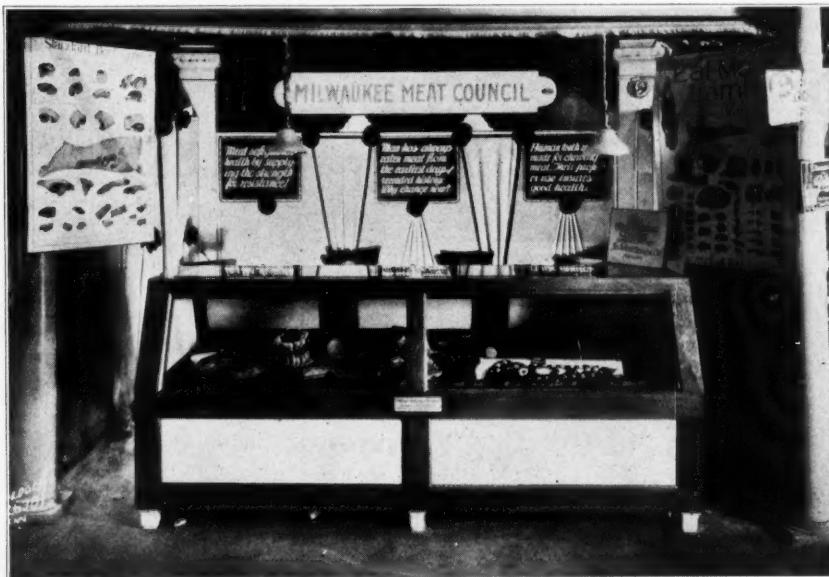
The new model contains all of the advanced engineering improvements incorporated in the improved one-ton truck announced a week ago. These include four wheel brakes, graceful chassis lines, three point engine suspension cushioned to eliminate noise and vibration, newly designed axles, compact, easily accessible transmission and the steering arrangement and controls so designed as to give the ultimate in driver comfort.

The general construction is, of course, heavier and more sturdy than the 1-ton model in order to adequately take care of the larger loads it is designed to carry. Sufficient strength has been built into every part to provide a margin of safety under all conditions.

The new model of one and one-half ton capacity is designed to fill a rapidly growing field which calls for a fast, mobile motor truck capable of hauling loads larger than can be safely handled by a one-ton vehicle. In fact, it meets that large demand for a truck in between the light and heavy duty classes.

The tendency to overload and overwork the light truck of a ton or less has been a serious error prevalent among truck operators. This has resulted in large maintenance expense, as the loads imposed are greater than many trucks are designed to carry.

More accurate systems of keeping track of truck costs, both maintenance and upkeep, has proven to the majority of truck owners that a saving in first cost often proved expensive. Today the tendency favors purchase of trucks built to give long service in the class of work desired, facts having proved that a slightly higher first cost is the most economical in the end.



MILWAUKEE COUNCIL BOOSTS "READY-TO-SERVE" MEATS.

Splendid work is being done by the Milwaukee Meat Council in boosting meat consumption. At a cooking school recently put on in Milwaukee by a local newspaper, this excellent "Ready-to-Serve" meat display was set up by the meat council.

In the display were various kinds of "ready-to-serve" meats, while meat charts and information about meat were displayed on the walls. The exhibit attracted a great deal of attention, and several thousand meat pamphlets were given out by the meat council during the three days the school was held.

Can You Answer? the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the Selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt of \$5.00

For sale by

THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. C. BELL CO.
BOSTON MASS.

New York Section

A. E. Woolsey, produce department, Swift & Company, New York, is spending the week in Chicago.

J. M. Boyer, of the Philadelphia central office, Swift & Company, spent a day in New York this week.

J. A. Blaum, smoked meat inspector of the district office staff of Wilson & Company, is on a short business trip to Chicago.

The Hotel Ten Eyck at Albany, New York, has been selected as the headquarters for the convention of the State Association of the United Master Butchers of America, commencing June 8.

Messrs. H. and C. Fischer, members of the Brooklyn Branch of the United Master Butchers of America, with their wives, who are members of the Ladies' Auxiliary, will sail on May 16 for a visit to Germany.

Leon Dashew, attorney-at-law, of 15 Park Row, New York City, announces that he is removing his offices to the Victoria Building, 230 5th avenue, on May 1, where he will continue the general practice of law.

Mrs. Walter Elsass, a member of the Ladies' Auxiliary, and wife of Walter Elsass of Washington Heights Branch, United Master Butchers of America, is recovering from an operation undergone at her home the early part of the week.

Rosetta Van Gelder, daughter of Mr. and Mrs. David Van Gelder of South

Brooklyn, is showing remarkable talent in essay work. Recently she was awarded the first prize of a silver medal in a contest along these lines. The theme which she selected and upon which the award was made is the "Near Tragedy of the Crossword Puzzle." Although still in her early teens, Miss Van Gelder has completed her first year in high school.

Mrs. Charles Hembdt of Washington Heights, recording secretary of the Ladies' Auxiliary, United Master Butchers of America, left on Thursday for Atlantic City, where she will spend a few days. Mrs. Hembdt has been very active in school and political matters, as well as the work of the Auxiliary, during the winter.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 18, 1925: Meat.—Manhattan, 2,586 lbs.; Brooklyn, 63 lbs.; Bronx, 130 lbs.; total, 2,779 lbs. Fish.—Brooklyn, 2 lbs. Poultry and Game.—Brooklyn, 3 lbs.

Manhattan Hotel, Lakewood, N. J., had a party of meat men from New York and Brooklyn stopping there last week. Joseph Eschelbacher, president of Washington Heights Branch, United Master Butchers of America, was joined by his wife and daughter on Saturday. On Sunday Mr. and Mrs. David Van Gelder of Brooklyn, with their daughter, Rosetta, motored out in time to have dinner. Others stopping at the hotel and who joined the dinner party

were Sigmund Gutfreund of New York, with his wife, and Herman Lehman of Brooklyn, and wife.

The following delegates have been elected from the Bronx Branch to the convention of the State Association, United Master Butchers of America, at Albany, N. Y., on June 8: President Philip Gerard, business manager Fred Hirsch, past president R. Schumacher, and Messrs. Backes and Ritzman. At the meeting of the Branch on Wednesday evening of last week the president won the door prize, which was a pen and pencil of gold. Preparation for the "ladies' night," which is to be held at Ebling's Casino on Wednesday evening, April 29, are progressing nicely.

The Hofco Fellowship Club of New York, consisting of employees of the J. S. Hoffman Co., Inc., held a bunco party and dance at their headquarters, 181 Franklin Street, New York. Everyone had a joyous time, and it is safe to say the husbands never knew their wives could roll the bones. Brother Liss, formerly of the Chicago house, was chief instructor, while Brother Salinger was an able assistant. Donations were offered by some of the members and given to the winners of the game. Home-made cake and other refreshments were served. Everybody was out on the floor dancing to the tunes of the Hofco Vic. The only thing lacking was the presence of that expert fox-trotter, President Jake.

NEW YORK MASTER BUTCHERS.

Reports of various committees and demonstrations proved interesting and instructive to the large number of members who attended the meeting of Ye Olde New York Branch, United Master Butchers of America, last Tuesday evening. Six candidates were elected to membership.

A safety device for meat choppers was demonstrated, and this as well as others on the market will be investigated by the Butchers' Mutual Casualty Company, which claims their greatest hazard is caused by this risk.

Reports on co-operative buying, especially of automobile accessories, were favorably received.

A very favorable report was made by the Meat Council Committee with reference to the much-discussed box-weight shortage, which indicated that definite action was being taken and tangible results could be expected.

A. Damico, of 604 Columbus avenue, was the name drawn for the ten dollar goldpiece, which however was forfeited, as Mr. Damico was not present. E. Collins was reported sick and state president Moe Loeb is recovering.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending April 18, 1925, with comparisons as follows:

	Week ending April 18, 1925.	Previous week.	Cor. week 1924.
Western dressed meats:			
Steers carcasses ...	7,463½	6,911½	6,630½
Cows, carcasses ...	843	804	804
Bulls, carcasses ...	139½	128½	270
Veals, carcasses ...	12,235	14,308	16,498
Hogs and pigs ...	25	25	25
Lambs carcasses ...	26,770	26,587	18,880
Mutton, carcasses ...	4,378	4,090	4,607
Beef cuts, lbs. ...	670,469	141,092	227,120
Pork cuts, lbs. ...	761,674	1,246,870	1,136,030
Local slaughters:			
Cattle ...	9,623	8,467	10,227
Calves ...	19,016	18,704	21,027
Hogs ...	42,556	39,054	50,107
Sheep ...	34,587	31,336	36,734

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 23, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$17.50@19.00	\$15.50@16.00	\$16.50@18.00	\$17.50@18.50
Good	16.00@17.00	15.00@15.50	15.50@17.00	15.50@16.50
Medium	14.00@16.00	14.50@15.00	15.00@16.00	14.50@15.00
Common	11.00@13.00	13.50@14.50	13.00@14.50	12.50@14.00
COWS:				
Good	13.00@15.00	13.00@13.50	13.50@14.50	14.00@14.50
Medium	10.00@12.00	11.00@12.50	12.50@13.50	12.00@13.00
Common	8.00@10.00		11.00@12.50	9.00@11.00
BULLS:				
Good				
Medium	8.50@ 9.00			
Common	8.00@ 8.50			
Fresh Veal—				
Choice	15.00@17.00		16.00@18.00	18.00@19.00
Good	13.00@15.00	15.00@17.00	13.00@15.00	16.00@17.00
Medium	11.00@13.00	13.00@15.00	11.00@12.50	13.00@15.00
Common	9.00@11.00	10.00@13.00	9.00@10.50	10.00@13.00
Fresh Lamb and Mutton—				
LAMB:				
Spring	27.00@30.00	27.00@29.00	28.00@24.00	26.00@28.00
Choice	23.00@25.00	25.00@26.00	24.00@27.00	24.00@26.00
Good	21.00@23.00	23.00@25.00	22.00@25.00	22.00@24.00
Medium	20.00@21.00	20.00@22.00	19.00@22.00	
Common	17.00@19.00			
YEARLINGS:				
Good			17.00@19.00	
Medium				
Common				
MUTTON:				
Good	13.00@14.00	16.00@17.00	16.00@17.00	
Medium	11.00@13.00	14.00@15.00	14.00@16.00	14.00@16.00
Common	9.00@11.00	12.00@14.00	12.00@14.00	
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	24.00@26.00	25.00@27.00	28.00@29.00	25.00@27.00
10-12 lb. average	22.00@23.00	25.00@27.00	26.00@28.00	24.00@26.00
12-15 lb. average	20.00@21.00	23.00@25.00	24.00@25.00	22.00@24.00
15-18 lb. average	19.00@20.00	21.00@22.00	22.00@23.00	21.00@22.00
18-22 lb. average	18.00@19.00	20.00@21.00	20.00@21.00	20.00@21.00
SHOULDERS:				
Skinned	16.00@17.50		19.00@20.00	17.00@18.00
PICNICS:				
4-6 lb. average	13.50@14.50	16.00@16.50	16.00@18.00	16.50@17.00
6-8 lb. average		16.00@16.50	15.00@16.00	15.50@16.00
BUTTS:				
Boston style	20.00@22.00		23.00@25.00	20.00@22.00

*Veal prices include "skin on" at Chicago and New York.

BROOKLYN BRANCH DINNER.

The grand ballroom of the Hotel Borsert, on the Heights in Brooklyn, was turned into fairyland last Thursday night when the Brooklyn Branch, United Master Butchers of America, held their annual dinner and dance.

Hats of every description and color, including the old felt derby with its waving plume, the tasselled grenadier's cap, and Sue's popular sunbonnet, added to the attractiveness of the wearer or caused much mirth and merriment, as the case might be.

The popular round table, seating ten guests, permitted cozy parties, and no sooner were they seated than the merriment started. In this the many little souvenirs were utilized, especially the balloons which were wafted back and forth between the friends at the various tables. The butcher block, with the forequarter and cleaver, was a distinct novelty. The art compact which was presented to the ladies called for much admiration.

The dinner was unusually good and presented some novelties. All during the dinner an orchestra played and sang popular airs and old-time hits, in which the guests joined.

At the conclusion of the dinner the tables were removed and dancing was the order. The drawing for a door prize of a butcher block created some expectancy, and William Tscheiller, a master butcher of Brooklyn, was the lucky winner.

The committee whose energetic efforts made the affair a wonderful success, was William Welti, chairman; William Heiling, H. Hertzog, John Hildemann, Henry Fischer and Leo Sussell.

Among those present were noticed from the Bronx Branch: Business manager and Mrs. Fred Hirsch, ex-president and Mrs. R. Schumacher, Mr. and Mrs. Gordon and Mr. and Mrs. Stiner.

From Ridgewood Branch: President and Mrs. Charles Raedle, Jr., and Mr. and Mrs. Otto Haun, Washington Heights: ex-president and Mrs. Charles Hembdt, vice-president and Mrs. I. Werdenschlag, and Chas. Schuck. From South Brooklyn, Mr. and Mrs. Sam Heymann.

Ye Olde New York Branch, president and Mrs. Geo. Kramer, Charles Kramer, Mrs. Goldman, Mr. and Mrs. William Kramer, Mr. and Mrs. Goldstein, Mr. and Mrs. William Zeigler, the latter the president of the Ladies' Auxiliary; Mr. and Mrs. O. Schaefer, Mr. and Mrs. Anslem and Mr. and Mrs. Rudy Arndt.

It seemed as though every member of the Brooklyn Branch was present, and among them were included chairman of the Meat Council and Mrs. Frank P.

Burck, president and Mrs. William Heiling, congressman and Mrs. Emanuel Celler, Mr. and Mrs. Albert Rosen and their daughter, Miss Josephine; Mr. and Mrs. Joseph Lehner, Mr. and Mrs. Joseph Cohn, Nathan Strauss, Simon Schwartz, Mr. and Mrs. O. Ed. Jahrsdorfer, Mr. and Mrs. John Hildemann, Mr. and Mrs. Harry Hertzog, Herbert Hertzog, Miss Josephine Hertzog, Misses Helen and Ann Seaman, Miss Bessing Manning, William Keenan, Walter Beauregarde, Mr. and Mrs. Jake Wyler, Mr. Klepser, Mr. and Mrs. H. Fischer, Mr. and Mrs. C. Fischer,

Mr. and Mrs. Schutte, Mr. and Mrs. Klein, Mr. and Mrs. J. Schutte, Mr. and Mrs. Young, Mr. and Mrs. Fehrenberg, Mr. and Mrs. William Schneider, Mr. and Mrs. William Welti, Mr. and Mrs. C. Herderick.

Among others were Mr. Charles S. Dietz of the New York Butchers' Calfskin Association, Mr. and Mrs. I. Fox, Manny Schwartz, Mr. and Mrs. Joseph O'Keefe, August Van Iderstine, William Narath, Mr. and Mrs. Carl Erck, and Messrs. Douglas, Saunders and O'Sullivan, representing the Cudahy Packing Co.

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No. 10 B Brisket Knife

The Appearance of Your Product Is of Vital Importance

Sheep and lambs to be properly dressed need dependable tools for this work. Brisket knives receive hard usage and the Foster Bros. Brisket knives are well designed for this work.

Size—8½" blade—hand forged of best cutlery steel—heavy and of correct balance.

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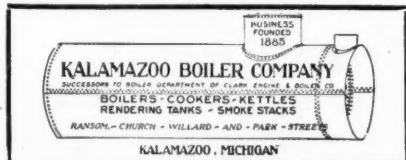
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Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 9.50@10.40
Cows, canners and cutters	2.25@ 3.00
Bulls, bologna	5.25@ 5.75

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	12.50@12.75
Calves, veal, good to choice	11.00@12.00
Calves, veal, culls, per 100 lbs.	6.00@ 8.00

LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	14.25@14.75
Lambs, fair to good, per 100 lbs.	12.50@14.00
Lambs, common to medium	@11.50

LIVE HOGS.

Hogs, heavy	@13.00
Hogs, medium	13.25@13.40
Hogs, 140 pounds	@13.00
Pigs, under 70 pounds	@13.00
Roughs	11.25@11.50

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @19
Choice, native, light	18 @20
Native, common to fair	16 @17½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17½@19
Native choice yearlings, 400@600 lbs.	19 @20
Western steers, 600@800 lbs.	16 @17
Texas steers, 400@600 lbs.	14 @15
Good to choice heifers	17 @18
Good to choice cows	14 @15
Common to fair cows	10 @12
Fresh bologna bulls	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs	@25	@25
No. 2 ribs	@22	22 @24
No. 3 ribs	@15	18 @20
No. 1 loins	@28	30 @34
No. 2 loins	@22	26 @29
No. 3 loins	@15	22 @25
No. 1 hinds and ribs	26 @28	21½ @26
No. 2 hinds and ribs	@21	21 @22
No. 3 hinds and ribs	17 @18	20 @21
No. 1 rounds	@18	17 @18
No. 2 rounds	@15	@16
No. 3 rounds	@13	@15
No. 1 chucks	@14	13 @14
No. 2 chucks	@12	@12
No. 3 chucks	@ 9	10 @11
Bolognas	@ 6	9½ @10½
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@5 lbs. avg.	.60 @70	
Tenderloins, 5@6 lbs. avg.	.80 @90	
Shoulder clods	.10 @11	

DRESSED CALVES.

Prime	.23 @24
Choice	.18 @20
Good	.20 @22
Medium	.16 @18

DRESSED HOGS.

Hogs, heavy	@18½
Hogs, 180 lbs.	@19½
Hogs, 160 lbs.	@19½
Pigs, 80 lbs.	@19½
Pigs under 140 lbs.	@19½

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	.32 @34
Lambs, poor grade	.25 @26
Sheep, choice	.20 @22
Sheep, medium to good	.17 @18
Sheep, culls	.14 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.26 @26½
Hams, 10@12 lbs. avg.	.26 @26½
Hams, 12@14 lbs. avg.	.26 @26½
Picnics, 4@6 lbs. avg.	.17 @17½
Picnics, 6@8 lbs. avg.	.17 @17½
Rollettes, 6@8 lbs. avg.	.18 @19
Beef tongue, light	.35 @38
Beef, tongue, heavy	.38 @40
Bacon, boneless, Western	.32 @33
Bacon, boneless, city	.27 @28
Pickled bellies, 10@12 lbs. avg.	.24 @25

FRESH PORK CUTS.

Pork loins, fresh, Western, 10-12 lbs. avg.	.27 @28
Shoulders, Western, 10@12 lbs. avg.	.19 @20
Pork tenderloins, fresh	.45 @50
Pork tenderloins, frozen	.40 @45
Shoulders, city, 10@12 lbs. avg.	.19 @20
Shoulders, Western, 10@12 lbs. avg.	.19 @20
Butts, boneless, Western	.26 @27
Butts, regular, Western	.24 @25
Hams, city, fresh, 8@10 lbs. avg.	.27 @28
Hams, Western, fresh, 10@12 lbs. avg.	.26 @27
Picnic hams, Western, fresh, 6@8 lbs. avg.	.16 @17
Pork trimmings, extra lean	.23 @24
Pork trimmings, regular, 50% lean	.15 @16
Spare ribs, fresh	.15 @16
Leaf lard, raw	.18 @19

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	90.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 70.00
Black hoof, per ton	40.00@ 50.00
Striped hoofs, per ton	40.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@30c	a pound
Fresh steer tongues, L. C. trim'd	@38c	a pound
Calves' heads, scalded	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@55c	a pound
Beef kidneys	@16c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@28c	a pound
Oxtails	@15c	a pound
Hearts, beef	@ 8c	a pound
Beef hanging tenders	@18c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4
Edible suet	@ 5
Cond. suet	@ 4
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white	22½	25½
Pepper, Sing., black	14½	17½
Pepper, Cayenne	11	15
Pepper, red	22	22
Allspice	11	14
Cinnamon	12	16
Coriander	4½	7½
Cloves	26	31
Ginger	24	27
Mace	1.05	1.10

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.23	2.45	2.50	2.70	3.40
Prime No. 2 veals	.21	2.25	2.25	2.45	3.15
Buttermilk No. 1	.20	2.10	2.15	2.35	...
Buttermilk No. 2	.18	1.90	1.90	2.10	...
Branded Gruby	.15	1.50	1.50	1.70	1.95
Number 3	At value.

CURING MATERIALS.

In lots of less than 25 bbls.	Bbls.	per lb.
Double refined saltpetre, granulated	6¼c	6¼c
Double refined saltpetre, small crystal	7¼c	7¼c
Double refined nitrate soda, granulated	4c	3¾c
In 25 barrel lots:		
Double refined saltpetre, granulated	6¼c	6¼c
Double refined saltpetre, small crystal	7c	7c
Double refined nitrate soda, granulated	3¾c	3¾c
Carload lots:		
Double refined saltpetre, granulated	6¼c	6c
Double refined nitrate soda, granulated	3¾c	3¾c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	.29 @31	
Western, 48 to 54 lbs. to dozen, lb.	.31 @33	
Western, 43 to 47 lbs. to dozen, lb.	.30 @31	
Western, 38 to 42 lbs. to dozen, lb.	.28 @29	
Western, 30 to 35 lbs. to dozen, lb.	.26 @27	
Fowls—fresh—dry packed, milk fed—12 to box:		
Western 60 to 65 lbs. to dozen, lb.	.32 @33	
Western, 48 to 54 lbs. to dozen, lb.	.34 @35	

Western, 43 to 47 lbs. to dozen, lb.	.32 @33
Western, 36 to 42 lbs. to dozen, lb.	.30 @31
Western, 30 to 35 lbs. to dozen, lb.	.28 @29

Fowls—fresh—dry packed—barrels—fair to good:		
Western, 5½ lbs. and over, lb.	.28 @29	
Western, 5 lbs., lb.	.28 @29	
Western, 4½ lbs., lb.	.28 @30	
Western, 4 lbs., lb.	.28 @31	
Western, 3½ lbs., lb.	.26 @28	
Western 3 lbs. each and under, lb.	.23 @26	

Ducks—		
Long Island, bbls. No. 1	@31	

Squabs—		
White, 12 lbs. to dozen, per dozen	8.00@ 8.50	
White, 10 lbs. to dozen, per dozen	6.50@ 7.00	
Culls, per dozen	1.00@ 2.00	

LIVE POULTRY.

Fowls, colored, via express	@31
Capons, via express	.40 @45
Ducks, Long Island, spring	.25 @30
Turkeys, via express	@10
Geese, swan, via freight or express	@60
Pigeons, per pair, via freight or express	@65
Guineas, per pair, via freight or express	@65

BUTTER.

Cremery, extras (92 score)	44½ @45
Cremery firsts (90 to 91 score)	43½ @44½
Cremery, seconds	39½ @41
Cremery, lower grades	37 @39

EGGS.

Fresh gathered, extras, per doz.	.32 @33
Fresh gathered, extra firsts	.31 @31½
Fresh gathered, firsts	.30 @30½
Fresh gathered, checks	.27 @28

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.	@2.70
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York	@2.85
Blood, dried, 15-16%, per unit	@3.65
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	4.15@10c
Fish guano, foreign, 13% ammonia, 10% B. P. L.	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs. spot	@2.64
Soda Nitrate, in bags, May	@2.65
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.65@10c
Tankage, unground 9-10% ammonia	3.30@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@37.00
Bone meal, raw, 4½ and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16%	@ 9.50

Potash.

Kainit, 12.4% bulk, per ton	@ 7.75
Manure salt, 20% bulk, per ton	@10.25
Muriate in bags, basis 80%, per ton	@32.75
Sulphate in bags, basis 90%, per ton	@44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending April 16, 1925:

	April	10	11	13	14	15	16
Chicago	41	42	43	42½	42½	43	43
New York	43	43	44	44	44	44	44
Boston	44	44	45	45	45	45	45
Philadelphia	44½	44½	45½	45½	45½	45½	45

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

41	42	43	42½	42½	43
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year	—Since Jan. 1— 1925	1924
Chicago	30,967	29,913	34,277	747,172	891,650
New York	45,415	45,578	45,747	861,871	840,567
Boston	12,633	10,141	13,200	247,706	286,615
Philadelphia	13,217	15,414	13,472	237,781	255,391
Total	102,292	101,046	106,756	2,064,530	2,274,223

Cold storage movement (lbs.):

	In Apr. 16	Out Apr. 16	On hand Same week	Apr. 17 last yr.
Chicago	14,445	22,085	587,828	514,705
New York	99,078	1,842,262	3,938,193	3,938,193
Boston	105,984	960,728	406,388	406,388
Philadelphia	1,850	24,861	236,447	278,631
Total	26,663	252,068	3,627,265	5,137,297



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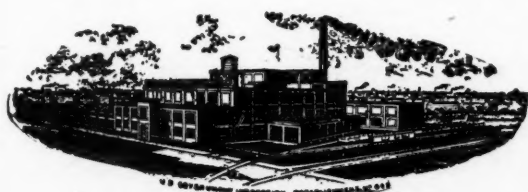
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Fresh Meats	Barrelled Pork and Beef	Lard Substitute	Sausage and Casings
Dry Salt Meats	Trimings	Hides	Tallow and Greases



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United Dressed Beef Company J. J. Harrington & Company

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Switches, Pulled Wool and Pickled Skins

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CAR LOTS SHIPPED TO ANY PART OF THE U. S.

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Green Meats
Sweet Pickled Meats

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C. F. Vissman & Co., Inc.

Louisville, Ky.

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Derby Brand
Hams
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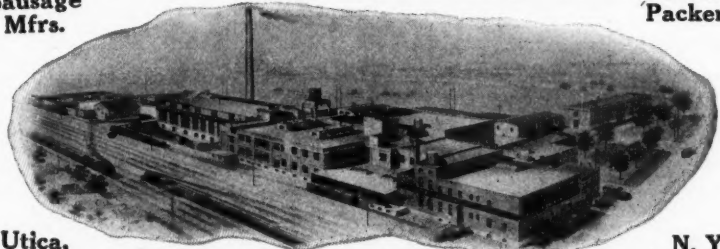
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of that sort.

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Want to connect with man who is capa-
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sales for independent concern. W-889,
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Sausage Maker
Wanted, first-class sausage maker as
partner in growing sausage business.
Town of 85,000. W-883, The National
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Experienced sausage maker wishes po-
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ferred. W-886, The National Provisioner,
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Will Manage or Invest
Practical party, long and successful record
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promising. W-888, The National Provisioner,
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Sales manager is open for position May
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perience. South and southeast of Ohio river
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cago, Ill.

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Lard Agitator
Wanted, one steel jacketed lard agitator,
200 gallon capacity. One hog casing cleaning
machine. One small tankage dryer. Must
be in perfect condition and priced to sell.
Connersville Packing Co., Connersville, Ind.

On This Page!

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find just what you are looking
for whether it be a man, job
machine or packing plant.

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Advertisements under this head \$2.00 per inch per insertion.
Remittance must accompany order.

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For sale, 300 gallon tanking outfit, 12-horse-power boiler, good condition complete with all connections. \$250.00 f.o.b. D. P. Merson, Buchanan, Michigan.

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For sale, one ten-ton York automatic ice machine. Will sell at a bargain. Central Abattoir Co., Inc., Reading, Pa.

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For sale, dryer and melter, 5 ft. dia. and 15 ft. long; cut gears; 4 ton capacity; belt or motor drive. Price F.O.B. cars, \$2,500. New, never used. Industrial Iron Works, Jersey City, N. J.

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For sale, two new 500-ton Hydraulic Press Mfg. Co. tankage presses; one Jumbo lard hasher attached to 75 H.P. motor. All equipment in first-class condition. Acme Oil Corporation, 139 N. Clark St., Chicago, Ill.

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For sale, cheap: One 20 H.P. motor A.C. 60 cycle, 220 volts.
One belt driven 38-in. Boss Silent cutter, 5 knives.
One belt driven No. 66 Boss Enterprise.
One belt driven 400-lb. Boss mixer.
One 16-foot shaft, pulleys, hangers and belting.
Everything in perfect running order, \$750 cash.
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For sale, one 500-pound Boss meat mixer with seven and one-half horsepower A. C. motor attached. Both in good condition. FS-880, The National Provisioner, Old Colony Bldg., Chicago, Ill.

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For sale, 2 Hottmann steam stuffers, complete; 1 sausage mixer, 300 lb. capacity, belt driven, complete; 1 John B. Adt. fat cutter. No. 2, complete with extra knives, belt driven; 1 Boomer & Boschert Mfg. Co., lard press, chain drive; 2 Miles Challenge meat cutters, model B, complete with extra block and spindle knives, extra plates; 1 Fitchburg vertical steam engine, 8 1/2 in. stroke; 2 steam jacketed lard kettles, 75 gal. and 250 gal.; 1 cast iron steam jacketed hot water kettle, 50 gal. capacity.

All in first class condition, now being used. Can be removed immediately. C. A. Van Deusen Co., Hudson, N. Y.

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For sale, one Boss Enterprise No. 166 grinder without motor. Condition perfect.

One Boss 200-lb. stuffer complete with new piston head.

One Brecht belt-driven lard pump, 2-inch suction, 1 1/2-inch discharge.

Two American Marsh one-inch suction pumps suitable for exhaust steam heating system.

Never been used. An inquiry will save big money.

FS-879, The National Provisioner, 15 Park Row, New York City.

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For sale, modern sausage factory. Money maker in town of 30,000. Nothing else like it; 4,000 lbs. capacity per day. FS-876, The National Provisioner, Old Colony Bldg., Chicago, Ill.

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Experienced packing house man interested in purchasing medium or small plant in middle west, preferably Chicago. Give full information, W-887, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Accounts Wanted

Salesman acquainted with packers and sausage manufacturers in Baltimore and Washington, desires accounts, on commission basis, of boneless beef, beef cuts, S. P. meats, fresh pork cuts and trimmings, dried beef and dry sausage. W-882, The National Provisioner, 15 Park Row, New York City.

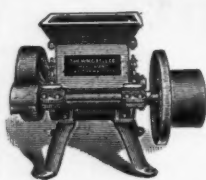
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RENDERING TANKS AND
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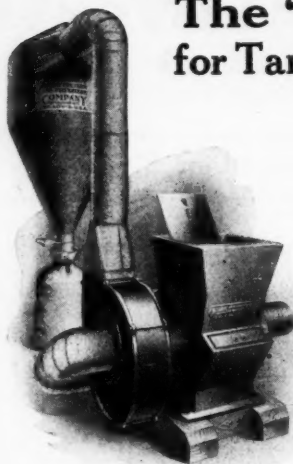
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for Tankage, Bones, Cracklings, Etc.**

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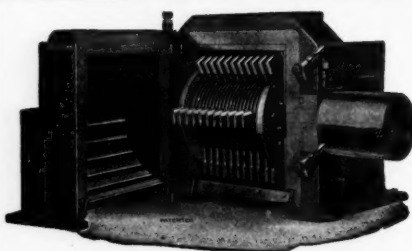
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SPECIAL HAMMERS, CUTTERS AND GRATES to produce maximum outputs.
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Roller bearings, heat treated shaft, large feed opening.
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SQUARE

New Southwark Curb Presses

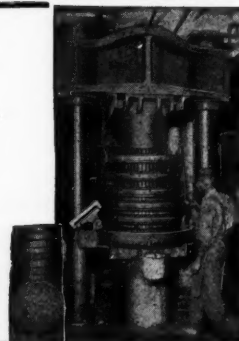
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For Your

TANKAGE—BONES

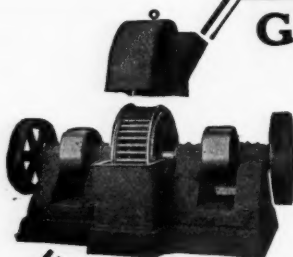
The Stedman Improved Disintegrator will grind tankage and bones, and the additional money received for ground products quickly pays for the installation of this proven machine.

Write today for our new Catalog No. 12

Stedman's Foundry & Machine Works
Founded 1834 AUBURN, INDIANA

New York Office: The American By-Product Machinery Co., 26 Courtlandt St.

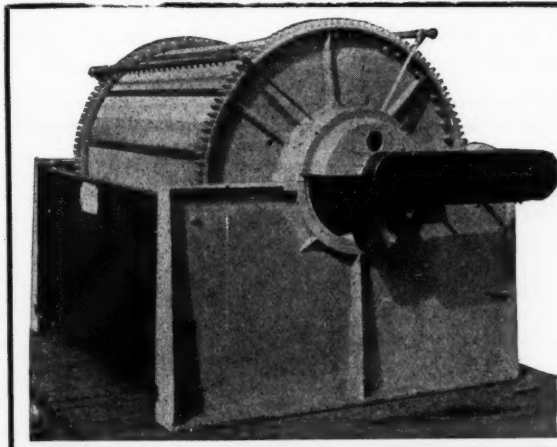
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Top Removed to Show Cages

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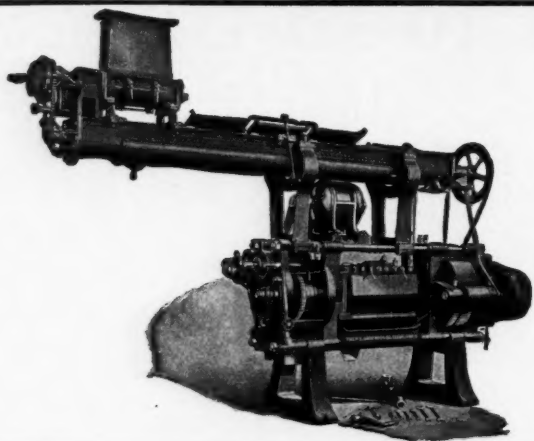
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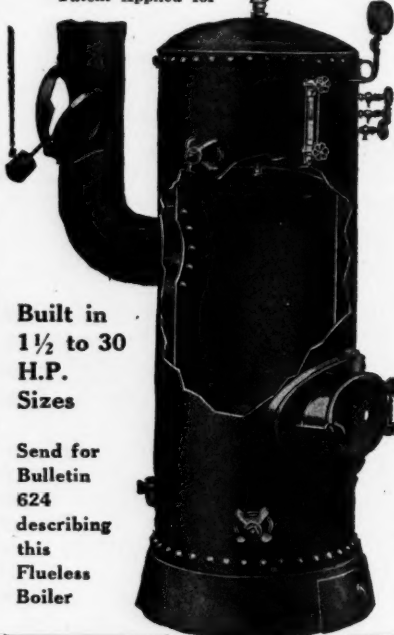
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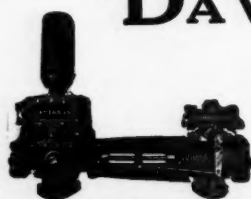
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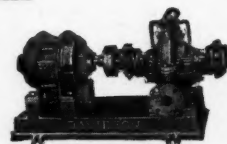
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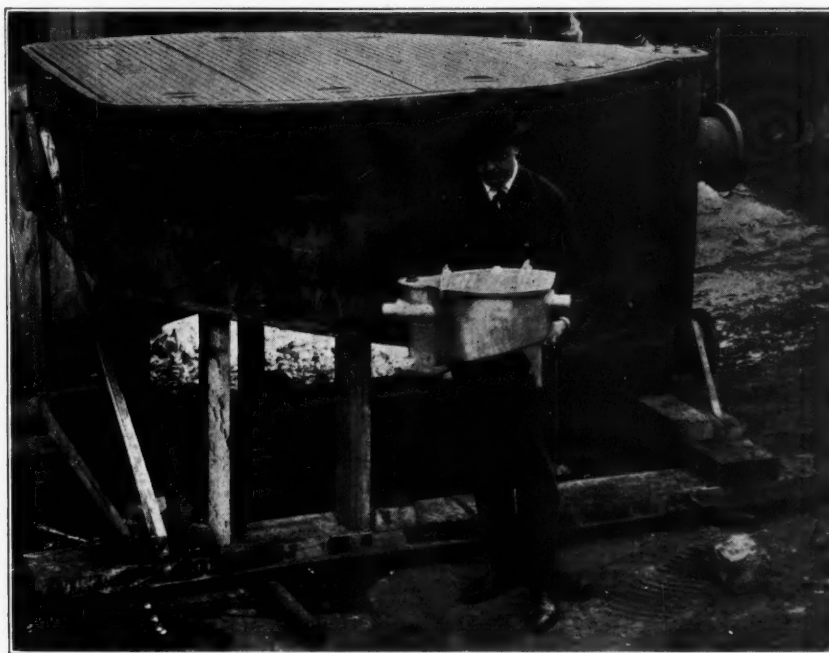
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5



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You will admit that the little interceptor illustrated presents some contrast—it is used on a sausage stuffing table in another well known packing plant.

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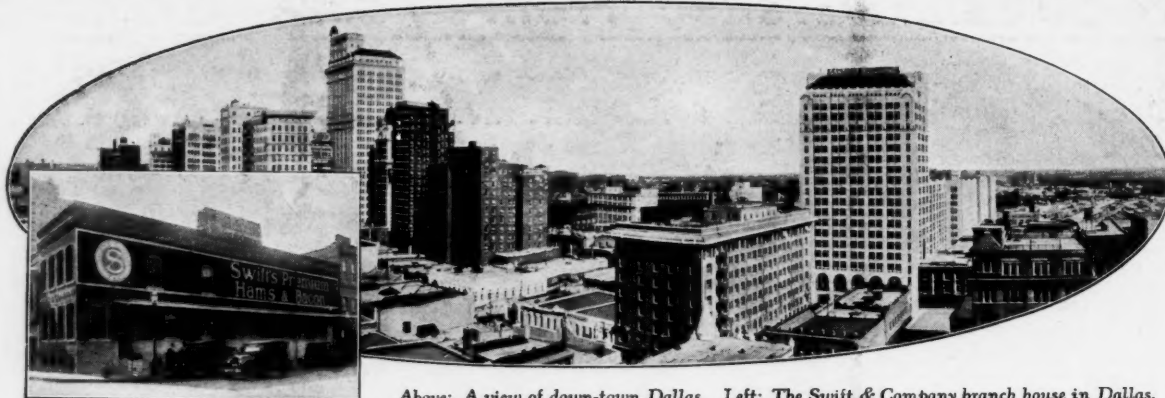
Every cent the other fellow saves — but which you refuse to save by delaying — places you at just that much disadvantage.

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Bulletin G-17 gives full details and tells how YOU can use the Marsh machine profitably. Ask for that bulletin —now—and we will mail it immediately.

THE MECHANICAL MANUFACTURING COMPANY

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Above: A view of down-town Dallas. Left: The Swift & Company branch house in Dallas.

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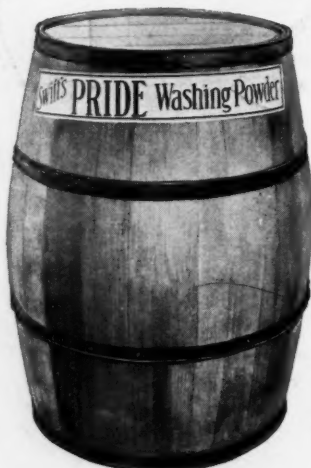
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